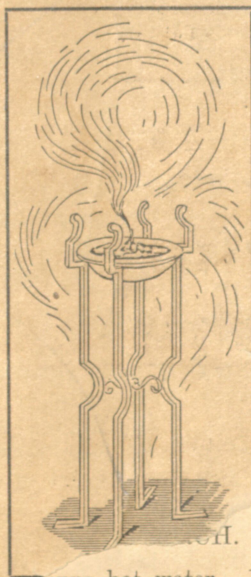


Aunt Jane's Cook Book



and allow
our can of
two or three
at, pepper and a

—cups hot water. Let simmer five or ten
e cups hot milk. To two tablespoons melted
poons Roller Champion flour, a little pepper
nined onions, mix well together and cook to
all the time, then add one cup milk. Now blend
ook up, strain and salt to taste.



Sweets and Meats

And Other Good Things to Eat

SOUPS

A GOOD VEGETABLE SOUP.

Have a quart of good beef stock, add to it one medium sized onion, one cup of tomato juice, one teaspoonful celery seed, and one-half cup spaghetti broken into bits; cook till all are well done. A well beaten egg with one-half cup Windsor milk added the last think on taking from fire. Do not cook over fire again, else it will curd.

NOODLES.

Four eggs broken into Roller Champion Flour to make stiff dough, one teaspoon salt mixed with the flour. Roll very thin and dry until it can be cut nicely. Roll all together and shave fine. Drop into beef, ham, or chicken broth to boil a few minutes; cover top with bread crumbs browned in Blue Hill butter.

CREAM TOMATO SOUP.

One quart canned tomatoes, strained; one-half teaspoon soda, one quart milk. Let all scald together, add one heaping tablespoon Roller Champion flour, stirred smooth in water; butter, salt and pepper to taste. Do not boil.—Mrs. A. W. Newberry.

GREEN PEA SOUP.

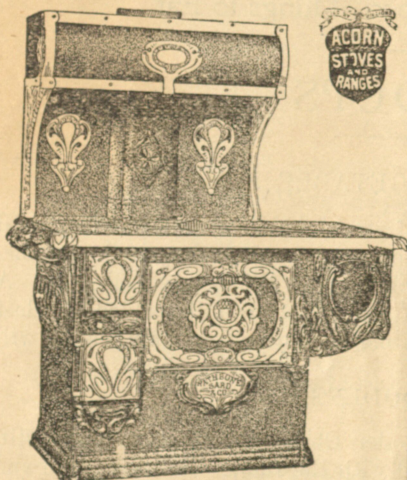
Stew a bunch of parsley until tender. In another vessel allow a pint of sweet milk to come to the boiling point. Pour can of French peas into boiler with parsley. Let this boil for two or three minutes, then add sweet milk. Season with salt, pepper and a small bit of celery seed.—Mrs. W. W. Silk.

CORN STARCH.

One can corn, two cups hot water. Let simmer five or ten minutes then add three cups hot milk. To two tablespoons melted butter add two tablespoons Roller Champion flour, a little pepper and a table spoon minced onions, mix well together and cook to bubbling, stirring all the time, then add one cup milk. Now blend all together, let cook up, strain and salt to taste.

"THE HOUSE OF VALUES"

Get the Kitchen Right!



The most essential article in your kitchen is the range.

We are selling exclusively in Birmingham the two best makes—

ACORN and O. K. RANGES

Visit our Stove Dept. and let us demonstrate to you ALL the merits of these ranges.

Wimberly & Thomas
Hardware Co. 2013 FIRST AVENUE
BIRMINGHAM, ALA

"EVERYTHING FOR THE KITCHEN"

"Carolina" Canning Outfits



Canners with a Capacity

The handsomest line in America.

The line that made North Carolina canned goods famous.

Suited to home or market canning and every union farmer's pocketbook.

For full literature write today.

Tharpe Hardware & Mfg. Co.
Department 1 ELKINS, N. C.

FISH AND SHELL FISH

BAKED FISH WITH CREAM SAUCE.

Clean fish and lay in salt water over night. Make dressing to fill fish as follows: Five or six crackers, one egg boiled and chopped fine, one tablespoon butter, one onion, pepper and salt. Soften crackers with water, mix all together and stuff fish. Lay in pan with something to keep it off bottom. Dredge well with Roller Champion flour and lay lumps of butter over it. Pour one cup boiling water in pan and bake an hour.

SAUCE.

One-half pint cream, one-half tablespoon butter, thicken with Roller Champion flour, cook till smooth, and pour over fish when served.

BAKED FISH.

Select a fish from three to four pounds, wash carefully in salt water and put in baking pan well greased. Make a dressing of grated stale bread, mince soft pork, parsley, mace, salt and pepper and stuff fish. Pour a little water in the pan, lay in the fish, slightly greased over the top, also a sprinkle of bread crumbs on top. Bake one hour and a quarter, basting occasionally.

FISH CAKES.

One cup hot mashed potatoes, one-half cup shredded codfish, one egg; season with pepper. Mix the fish and potatoes well together; then add egg and mix again. Make into pear shaped balls and cook same by dropping into deep fat. Cook until brown.

SALMON CROQUETTES.

Half can of salmon, bone and skin; pour off liquor and wash fine; take half as much potato as salmon; break in two eggs; one tablespoon of Worcestershire sauce, salt and pepper. Beat all thoroughly, roll into shape and dip into egg and bread crumbs and fry in lard. (Excellent.)—Mrs. Will Wright.

SCALLOPED SALMON.

One cup bread crumbs, one cup sweet milk, two tablespoons Roller Champion flour; cook flour and milk together; butter size of an egg, salt and pepper. Pick skin and bones from one can salmon, drain, mix all together and bake twenty minutes.

Coxe Dry Goods Co.

We are a ladies' furnishing store. We can furnish you with everything you need.



Suits
Shoes

Shirt
Waists

Dry Goods, Clothing
Ginghams and White Goods

Best Prices in the City

105-107 South Twentieth Street

SALMON LOAF.

One can salmon, three-fourths cup bread crumbs, three eggs, three tablespoons of melted butter, little salt and pepper. Make into a loaf and bake one-half hour. With the following dressing: One cup milk, one tablespoonful Roller Champion flour, lump of butter, liquor off of salmon.

CREAMED SALMON ON TOAST.

Melt three tablespoonfuls of butter; rub into it three tablespoonfuls of flour, a seasoning of salt and cayenne, and one pint of hot milk. When smooth and thick add to it one cup of canned salmon which has been freed from bones and skin, one cup of finely chopped roasted peanuts and the whites of three hard-boiled eggs chopped fine. Serve hot on buttered toast or in remakins.

OYSTER BALLS.

Fry a dozen good-sized oysters in butter, then chop and season well. Mix with a cupful of well cooked rice, one egg, a little chopped onion and milk enough to hold the mixture together when made into balls. Roll in egg and then in cracker crumbs, and fry in butter. A nice luncheon dish.

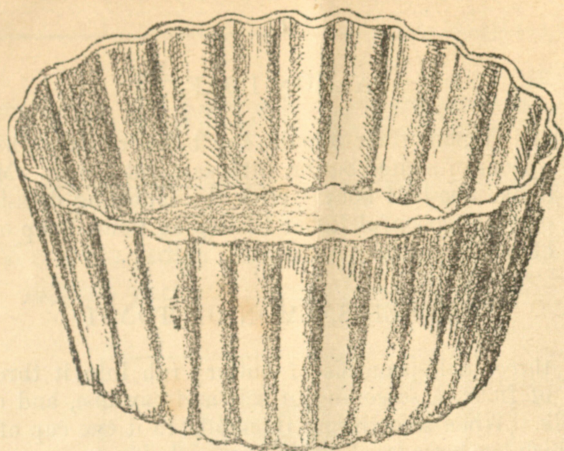
OYSTER COCKTAIL.

Put six small oysters in a cocktail glass; add one tablespoonful each of tomato catsup, lemon juice, Worcestershire sauce and shaved ice, a pinch of salt, two dashes of tobasco sauce. One teaspoonful grated horse radish may be added if liked. Put a small piece of white celery on top of each glass and serve.

COURTBOULLION. BAKED RED FISH WITH TOMATO SAUCE.

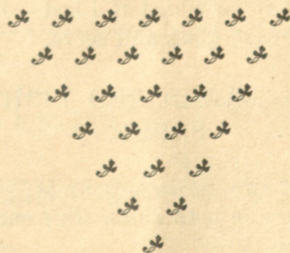
One redfish about two or three pounds; salt and pepper well, cut three or four dashes on both sides, slice one lemon in about six pieces and place in the dashes.

To make the sauce, use one large tablespoon of lard, one large onion, four pieces of garlic, a little parsley, one teaspoon Roller Champion flour, fry until it is brown, then add about one-half can tomatoes and two tablespoons of sauce and about three cups of water; salt and pepper to suit taste. Let cook for about fifteen minutes, then pour over the fish and bake in oven about three-quarters of an hour.



Ice Cream Cones & Cornets

For parties, socials or banquets, these goods are unsurpassed for serving your ice cream in. They are packed in boxes holding 100 each and can be purchased from your ice cream factory, wholesale confectioner or druggist.



Manufactured by the

Star Wafer Co.

BIRMINGHAM, ALA.

Oklahoma City, Okla. Los Angeles, Cal.
Dallas, Tex. El Paso, Tex.

BROILED OYSTERS.

Take raw oysters (quart sufficient)
 And a broiler (meshes fine)
 Then some bacon cut in slices;
 See you first remove the rind—
 Spread the Oysters on the broiler,
 Cover with the bacon strips;
 Lay them on some pan or bucket,
 Just to let the liquor drip.
 Place them over coals of hardwood,
 Oysters down and let them roast;
 Turn your broiler back and forward,
 Till the bacon's brown as toast.
 Turn them on a nice hot platter,
 Salt and season them just so—
 Smack your lips and praise the giver—
 Him from whom all blessings flow.

OYSTER SALAD.

Canned oysters may be used but fresh ones are better. Mince fine with fork, then add grated yolks of two hardboiled eggs, one-half cupful cracker crumbs, one tablespoon of melted butter. Season with celery seed, pepper, mustard and salt to taste. Vinegar to taste or pickles may be used. If too dry use liquor from oysters.—Mrs. W. M. Hall.

DEVILED OYSTERS.

Wash and drain fifty oysters, shake them over the fire until the gills are curled. Drain, saving the liquor. Chop the oysters fine. Rub together one tablespoon of butter, one of Roller Champion flour; add the oyster liquor and sufficient milk to make half a pint; stir until boiling. Add the oysters, the yolks of two eggs slightly beaten, a tablespoon of salt, dash of red pepper, teaspoon lemon juice, and tablespoon chopped celery. Turn this into a baking dish, cover thickly with soft bread crumbs and bake in quick oven about ten minutes.

FRIED OYSTERS.

Take large, plump oysters from their liquor, spread on towel to drain or dry them. Season oysters with pepper and salt, dip each one in beaten egg, roll in cracker crumbs and fry in hot butter or lard a delicate brown, and serve when crisp and hot. Some prefer to roll oysters in corn meal, others use Roller Champion flour, but they are much more crisp with eggs and cracker crumbs.

GILBERT TRUNK FACTORY

MANUFACTURERS OF

THE GILBERT TRUNK

Trunks, Bags, Suit Cases
Fancy Leather Goods

Ladies' Hand Bags, Pocket Books
Collar Boxes, Toilet Rolls

Wholesale and Retail

SAMPLE CASES MADE TO ORDER

REPAIRING DONE PROMPTLY

1919 THIRD AVENUE (Next to Kress) BIRMINGHAM, ALA.

BUY YOUR ORGAN FROM SEALS

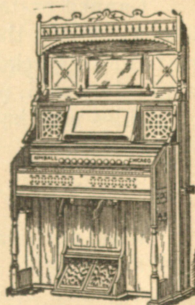
Our Factory Direct Plan

places in your home a high grade organ that would cost you half as much again if bought at retail—and gives you the full benefit of discounts usually paid the agent or local piano house.

And besides you get the

GUARANTEE OF SEALS

"THE OLDEST MUSIC HOUSE IN ALABAMA"



Don't confuse this with the ordinary mail order offer to sell cheap. **The organs we offer are not cheap** and we guarantee them for a lifetime. If you want an organ that will **please you always**, and not only for the first few months while it is new, write us for catalogue of our **WORLD'S BEST ORGANS**—telling **WHY** you should buy from us.

SEALS PIANO & ORGAN COMPANY

ROBT. L. SEALS, President

J. B. CHAMBERLAIN, Vice-Pres

Department B

Birmingham, Ala.

Warehouse and Salesrooms: Birmingham and Montgomery, Ala

PIGS IN BLANKET.

Drain any number of oysters required and throw them into cold water for a moment, then drain again. Wipe each oyster carefully on a soft linen cloth, slice some bacon as thin as possible, allowing a slice for each oyster. Place a slice of bacon on the palm of the hand, put on oyster on it and fold the bacon in such a way that the ends come together; then run an ordinary wooden toothpick through both the bacon and oyster. Place a few at a time in a hot skillet, brown first on one side and then on the other. Serve hot.

MEATS AND POULTRY

SCALLOPED CHICKEN.

Cut up a chicken as for fricasse and stew it in just enough water to keep from burning, season each piece with salt and pepper and lay in large pudding or baking dish; beat two eggs until light, add to one pint of milk, one quart of canned or grated corn, season with pepper and salt; pour over the chicken; cover with a layer of fine bread crumbs and dot here and there with butter; bake in a quick oven.

CHICKEN PATTIES.

Boil one chicken without salt. Let stand in liquor over night. Cut in small bits and mix with one can mushrooms, 3 hard boiled eggs chopped. Make a sauce of one pint liquor, one glass sweet milk, three tablespoons Roller Champion flour, season well with salt, pepper and butter. Heat sauce and pour over the mixture. Serve in pastry.—Mrs. James Westbrook.

BEEF LOAF.

Three pounds chopped beef, three crackers, one teaspoon each salt, pepper and sage, three eggs, one tablespoonful butter, a very little water. Mix well, bake one hour.

BEEF LOAF.

Two pounds chopped beef, one-fourth pound fresh pork, tablespoon salt, teaspoon pepper, one-half dozen soda crackers, rolled fine, one-half cup tomato catsup, two eggs, tablespoon butter. Mix well. Form in loaf and roll in Roller Champion flour. Place in pan with slice of breakfast bacon on top. Add one pint of boiling water and bake in moderate oven for about two hours.

ALABAMA MUTUAL BENEFIT LIFE ASSOC'N

521-22 FIRST NAT'L BANK BLDG.

BIRMINGHAM, ALA.



PROTECT YOUR WIFE AND CHILDREN WHILE YOU CAN

STUDY OUR PLAN

INVESTIGATE OUR METHODS

WRITE US FOR BOOKLET

JOSEPH C. SAVARES, Proprietor

RAPHAEL CARAVELLA, Manager

Court House Cafe

*For Ladies
and Gentlemen*



*Restaurant Open
Day and Night*

Our American Cooking is
Equal to the Best

208 N. Twenty-First St.

Everything Up-to-Date
First Class Service

JAFFE JEWELRY CO.

2009 SECOND AVENUE

BIRMINGHAM, ALA.

Diamonds Our Specialty

Separate Optical Department

SEE US WHEN YOU ARE IN THE CITY

BAKED HASH.

Butter a baking dish and put about two inches of well seasoned mashed potatoes in it, on this put a layer of chopped turkey or chicken. Take 12 or 15 oysters, drain, salt and pepper; roll each one in crisp rolled bread crumbs with pieces of butter over them. Cover all with a layer of the bread crumbs, put lump of butter here and there and pour over all a cup of milk. Bake thirty minutes.

JELLIED TURKEY OR CHICKEN.

Boil turkey until tender, separate light meat from dark and grind it separately. Dissolve three-quart package of Knox gelatine with one cup (or enough to soften meat) of the water where the turkey is boiled, and mix this with the meat. Season to taste. Then place one layer of white meat in a stone crock and one of dark until all is used. Put a plate over this with something heavy on top, then place on ice until cold enough to slice. This is better fixed the day before using. Chicken is good prepared in the same way.

ROAST TURKEY.

Select a plump turkey and when it has been carefully prepared, picked, singed, drawn, washed, wiped and trussed, season inside with salt and pepper and stuff with any dressing preferred; sew up the opening with a strong thread, put in the roasting pan with water and a large piece of butter and spread butter with knife lightly over the turkey, sprinkle with salt and pepper. Basting is an important part of the process of baking all kinds of meats, especially that of fowls—so baste often until nearly done. If this is neglected the meat will be dry and hard instead of juicy and tender. Allow at least five hours for a large turkey and keep oven hot from the time it is put in till it comes out brown and tender. Cut the giblets up fine and cook in a sauce pan on the stove until tender. When the fowl is done add them to the gravy, which thicken with Roller Champion flour, wet with milk. Chickens may be baked in the same way. Serve cranberry sauce or fruit jelly with both.

BOILED CHICKEN WITH DRESSING.

Select a nice young hen, singe and wash thoroughly, place in a kettle half full of boiling water, to which add one heaping tablespoon of salt; cover closely and let boil gently for two hours; add giblets. Make a dressing of two cups of bread crumbs, two table spoons of butter, one of salt, one-half of pepper, one small onion minced fine, pinch of powdered sage. Chop giblets, add to dressing, fill the chicken, return to kettle carefully so that the dressing will not fall out, cover and boil one hour. Thicken the stock with Roller Champion flour made smooth in milk.

ROUND STEAK BROILED.

Buy a round steak the day before you wish to serve it. Lay the steak in a deep plate and pour over it two-thirds of a cup of salad oil to which has been added one tablespoonful of vinegar. Be sure the oil and vinegar are well blended by beating. Put the steak in the coldest part of the refrigerator. Turn it several times during the next twenty-four hours. When you are ready to use it, scrape off carefully all the oil, wipe the steak and broil it over a clear hot fire. This steak will be found to be as tender and delicious as a much more expensive cut.

CHICKEN AND SPAGHETTI—ITALIAN STYLE.

One young chicken, one pound of spaghetti, one and one-half small cans of tomatoes, two tablespoonsful of olive oil, two tablespoons of butter, one tablespoon salt, two small onions, two buttons of garlic. Joint chicken, place in stew pan, add olive oil, butter and salt; place over fire and cook to a light brown, then add one can of tomatoes, onion and garlic minced very fine. Cook one hour over a slow fire. Make gravy of one-half can of tomatoes, one tablespoonful of butter, and one of flour, browned, before adding tomatoes.

To one quart of boiling water add one teaspoonful of salt, break spaghetti in four parts, put in salted water, boil twenty minutes, stir twice with a fork, drain, heap on a hot platter, place chicken around it, pour over the gravy and go to eating. Mushroom gravy is fine.

CHICKEN PIE.

Let chicken cook slowly till nearly done; then salt broth to taste; keep covered with water and cook until chicken begins to fall from bones; pick out largest bones, put in baking dish and cover with sauce.

Chicken Sauce—Melt three tablespoons butter; take from stove and mix with three table spoons of Roller Champion flour, a little pepper. When smooth add one cup of warm broth, stir well, then add four cups boiling broth; cook until it bubbles, stirring all the time, then add one cup hot milk or cream, pour over chicken and shut in oven until crust is ready.

Crust—Two cups Roller Champion flour in mixing bowl, one-half teaspoon salt, two teaspoons of baking powder, three tablespoons butter rubbed in flour, one egg well beaten, to which add one cup milk; add this to flour and stir all together. Spread over chicken and bake a nice brown. Roller Champion flour is best for this receipt.

SMOTHERED CHICKEN.

Prepare a young chicken, too large to fry, as you would to fry; salt and pepper it and roll in Roller Champion flour; place in a small bake pan with lumps of butter and a little water. Cover closely and bake in a moderate oven for an hour; baste occasionally. When done make a cream gravy. Serve hot with fruit jelly.

ESCALLOPED CHICKEN.

Boil chicken until tender, then remove meat from bones and mince fine. Put a layer of it in buttered dish, add a little butter and seasoning to taste. Cover with layer of rolled crackers and so fill the dish, having crackers on top. Pour over all the broth of the chicken, bake about twenty minutes.

POT ROAST BEEF.

Take a lean piece of beef. Put some butter in an iron pot, season the beef and sprinkle over a little Roller Champion flour. Put in the pot and fry brown on all sides. Pour in hot water to cover heat and cook until tender. Add a little boiling water at intervals to prevent burning. Thicken the gravy and serve meat and gravy separate or pour gravy around the meat on the platter.

SAUCES FOR MEATS

EGG SAUCE.

Take five tablespoons drawn butter, the yolks of two boiled eggs mashed fine. Seasoning, four tablespoons vinegar and three of salad oil, a little catsup if desired. Stir well and boil for a few minutes. This is a nice fish sauce.

WHITE SAUCE FOR BOILED FOWL.

Put the peel of a lemon cut very fine into a pint of cream, with a little thyme and seasoning to taste; simmer it gently for a few minutes, then strain and thicken it with one tablespoon Roller Champion flour beaten up with one-fourth pound butter; boil and add the juice of a lemon and stir well. Mix the sauce with a little of the hot chicken gravy, but do not boil them together.

DUTCH SAUCE FOR MEAT OR FISH.

Put six tablespoons water and four of vinegar into a stew pan, heat and thicken with the yolks of two eggs; make it hot, but do not boil; squeeze in the juice of one-half a lemon and strain it through a sieve.

HINTS FOR MAKING MEAT SAUCES SUCCESSFULLY.

(1) Take plenty of time. (2) Most sauces require constant stirring. (3) Sauces containing eggs should never boil. (4) Use your thickest stew pans. (5) Always use silver or wooden spoon for stirring them.

MUSTARD FOR MEATS.

Boil an egg twenty-five minutes, when cold remove the yolk, mash and add to it one heaping teaspoon of mustard, one scant teaspoon salt, mix thoroughly. Then add two teaspoonfuls oil or melted butter; lastly add vinegar or lemon juice, until of right consistence.

CHILI SAUCE.

Twelve large ripe tomatoes (or one quart canned tomatoes), four ripe or three green peppers, two onions, two tablespoons salt, two tablespoons sugar, one tablespoon cinnamon, one tablespoon celery seed, three cups vinegar, chop onions and tomatoes fine. Boil one and one-half hours.—Mrs. W. B. Cannon.

VEGETABLES

O'BRIEN POTATOES.

One large or two small green peppers, one small onion, two firm tomatoes, two or three potatoes; cut all up into dice; fry the potatoes lightly in butter, mix all together, add salt, pepper, pour in a baking dish, add cup milk, bake about twenty minutes.

BROWNE SWEET POTATOES.

Boil the potatoes until nearly done. Peel, cut in halves lengthwise; put a tablespoon of butter in skillet; when hot lay in the potatoes, sprinkle with sugar, place on top of stove; watch closely. When brown, turn, sprinkle again with sugar.

CANDIED SWEET POTATOES.

Boil sweet potatoes until partly done; slice lengthwise, lay in baking pan, cover with sugar, bits of butter, a sprinkle of salt, cup water; put in oven and bake slowly until clear; add more water while baking if needed.

ESCALLOPED SWEET POTATOES.

Steam or boil sweet potatoes until partly done; peel, slice thin in buttered baking dish, seasoning each layer with a generous amount of butter and a little sugar, a dash of Roller Champion flour; pour over the top of coffee cup full of water or milk, cover tightly until nearly done, then brown; cook slowly about one hour.

BOSTON BAKED BEANS.

Soak half gallon navy beans over night, then parboil until outer skins crack open; drain off water, put beans in earthen bean dish, add half pound salt pork, one spoonful molasses, a dash of cayenne pepper, salt to taste, cover with boiling water, cover and bake in moderate oven from four to eight hours.

BAKED CABBAGE.

Boil a quartered head of cabbage fifteen minutes, drain and pour more hot water on and boil until tender; drain again, let stand until cold, then cut fine and season with salt, pepper and one tablespoon butter; beat two eggs well, then add three tablespoons of milk or cream; mix all together and in moderate oven bake until nicely browned.

SMOTHERED CABBAGE.

Small head; shave fine with sharp knife, then butter and lard each, one tablespoon put in pan. When hot put in cabbage, stir until all wilts, season with pepper and salt, sprinkle a little Roller Champion flour over, add cup vinegar. Serve at once.

BOILED CABBAGE WITH BEEF.

Cut small white head cabbage in quarters, remove heart, boil one pound good beef (let there be some fat on it) until almost tender, then put in cabbage and cook about forty minutes.

TOMATOES MEXICAN STYLE.

Fry a slice of breakfast bacon with one good-sized sliced onion, add one can tomatoes; season with salt and pepper. Good.

UNCOOKED CUCUMBER SAUCE.

Six large cucumbers, six large onions, grate and press dry, add vinegar to make juicy; add a little sugar, black pepper, salt and grated horse radish to taste.—Mrs. Delia D. Fisher.

TURNIPS AND CREAM.

Cut turnips into dice, boil in salt water until tender (about one-half hour, drain off water, add milk, dash of pepper, and if you never liked turnips you will these.

FRIED GREEN TOMATOES.

Slice green tomatoes, salt and pepper them, roll in Roller Champion flour, fry in hot lard. Make a cream gravy after tomatoes are fried and pour over them.

HASHED BROWNED POTATOES.

So frequently husbands who travel and enjoy certain dishes as served in hotels and restaurants, request their wives at home to attempt these potatoes. They are rather difficult to prepare, but a little practice will reward one with success in the effort. Chop two cold boiled potatoes fine, dust with salt and pepper. Put one tablespoon of butter in the frying pan, and when hot, add potatoes, spreading them out evenly. A quarter of a cup of milk may be added or one-eighth teaspoon of kitchen bouquet, if liked. Have only a moderate heat, let potatoes stand to cook and brown for about ten or fifteen minutes without stirring. Then fold and roll as you would an omelet, and turn on a heated dish to serve very hot.

MASHED POTATOES.

Pare and cook in boiling water six potatoes; when tender drain water off and mash them fine, add salt to taste and one heaping tablespoon of butter and two-thirds cup of rich sour cream, and beat until light; serve in a hot dish.

SCALLOPED POTATOES.

Cut up four large boiled or steamed potatoes. Put two tablespoonfuls of butter in frying pan to melt, add two tablespoons Roller Champion flour, mix until smooth. Then add one pint sweet milk, stir continuously until thick. Place into baking dish alternately one layer of sauce, one of potatoes, sauce being last. Place in oven and brown. Can be served in baking dish.—Mrs. J. B. Lankford.

THE STAFF OF LIFE

CORN BREAD.

One pint sour milk, one teaspoon level full of soda, one teaspoon of salt, two eggs, corn meal to make a stiff batter and a little stiffer than for pancakes, pour into a well greased pan and bake in a quick oven.

SALT RISING LIGHT BREAD.

In one-half cup of corn meal pour boiling milk until neither stiff nor thin, wrap in white paper and place where it will keep warm as long as possible; in the warming closet is a good place. In a jar put a quart of nearly hot water, make a firm batter, not too stiff, add one teaspoon salt, a pinch of soda, the scalded meal; beat, put in a kettle of hot water in which the hand can be held comfortably; keep at the same heat. If it does not begin to rise in an hour add a little Roller Champion flour and a little soda and beat. Prepare a pan of Roller Champion flour, a nest in the center of which pour in the yeast which has risen to the top of the jar, add salt and shortening if you like and three pints of almost hot water; beat to a very stiff batter, cover and keep very warm, when up, mold into loaves, set where it will be almost hot until ready to bake. The oven should be a little hotter than for yeast bread; bake thirty minutes. Grease well when taken out; do not molest while cooking, or place one loaf on another. Do not cool while working.

SALT RISING BREAD.

At night scald one-half cup meal with enough milk to make a thin batter. Wrap well and put in warm place till morning, then take one pint warm water, one teaspoon salt, one teaspoon sugar, enough Roller Champion flour to make a thin batter and add the scalded meal, beating well. Cover the vessel closely and keep in quite warm water till light. Pour batter into flour enough to make a soft dough, adding one tablespoon lard, one tablespoon sugar and one teaspoon salt. Mold into loaves, set in a warm oven till light, and bake in a quick oven from one-half to three-quarters of an hour, according to size of loaves.

QUICK GEMS.

One quart of Roller Champion flour (sifted), four slightly rounded teaspoons baking powder, two level teaspoons salt, two cups milk. This makes twenty-four and for breakfast are delicious.

RAISIN LOAF.

Take as much light bread sponge (when ready to put into baking pans) as would make a loaf of bread. Spread out on a well-floured bread board. Work into it with the hands, half a cupful of lard, half a cupful of sugar, two eggs, one cupful raisins dredged with Roller Champion flour and sufficient Roller Champion flour to make the mass into a soft loaf. Spread in a long bread pan, put on it some bits of butter; sprinkle sugar and ground cinnamon plentifully, and let it get light. Bake as you would bread. When cold slice for breakfast to eat with coffee or other hot beverages.

BUNS.

Three cups of yeast, one-half cup of sugar, one egg, one tablespoon butter, a little salt.

THREE DAY BUNS.

Put one cake of yeast foam to soak in one pint of cold water, let soak all day; at night stiffen with Roller Champion flour, cover and let rise. The next morning mix with this sponge one cup sugar, one cup lard, a pinch of salt, and Roller Champion flour enough to knead stiff; cover and let rise again; at night roll out until about one-half inch thick, cut with a biscuit cutter and put in pans. Let them rise all night and bake the next morning.

BREAKFAST GEMS.

One cup milk, one and one-half cups Roller Champion flour, one egg, one-half teaspoonful salt, one teaspoonful baking powder, beat all together five minutes. Bake in hot oven about fifteen minutes.

SOFT GINGER BREAD.

Two eggs, one cup buttermilk, one-half cup butter, one-half cup lard, one cup molasses, one cup sugar, one teaspoon soda, one teaspoon cream of tartar, one teaspoon of pulverized ginger and one of allspice. Roller Champion flour enough to make a strong batter.—Mrs. W. B. Cannon.

LIGHT BREAD YEAST.

One-half pint of flour, one-half cup of mashed Irish potatoes, one and one-half cakes of Magic Yeast, one-half cup of sugar, one-fourth cup of salt, three pints of tepid water. Crumble the yeast in a little of the water until dissolved and then mix with the other ingredients. Let it stand 24 hours and then keep in air tight jar.

BOSTON BROWN BREAD.

One cup of rye or graham flour, one cup wheat flour, one cup corn meal, one cup molasses, two and one-half cups sour milk, two teaspoons of soda, a little salt. Put in tin pail and boil three hours in pot of boiling water, then remove lid and bake in oven one-half hour.

TO MAKE LIGHT BREAD.

One quart of flour to one cup of yeast, one tablespoonful of lard. Mix well and beat as for beaten biscuit. Can be made into rolls or loaf bread. Requires about four hours to rise.

GRAHAM BREAD.

One pint of clabbered sour milk, one teaspoonful of salt. Dissolve a teaspoonful of soda in one-half cup of molasses until it foams, pour into the sour milk and add three cups of graham flour and one cup of white. Bake in a very moderate oven for one hour.

MUFFINS.

Plain.—Two teacupfuls of flour, one egg, one teaspoonful of salt, one-half teaspoonful of soda, one teaspoonful of baking powder, sour milk sufficient to make into a stiff batter. Bake in hot muffin irons.

Corn Meal.—Two teacupfuls corn meal, one egg, one teaspoonful of salt, one teaspoonful of lard, one-half teaspoonful of soda, one teaspoonful of baking powder, and sour milk sufficient to make into a stiff batter.

Graham.—Two teacups of sifted graham flour, one egg, one teaspoonful of salt, one-half teaspoonful of soda, one teaspoonful of lard, one teaspoonful of baking powder, sour milk sufficient to

DAINTY MUFFINS.

One-fourth cup butter, one-fourth cup sugar, one egg, about 1-2 cup milk, 1 1-2 cup pastry flour, 3 scant teaspoons baking powder. Cream butter in cup, add sugar and cream together. Put in bowl and add wellbeaten egg; sift baking powder with flour, and add, alternating with milk. Bake in hot buttered gem pans in moderately hot oven for twenty-five minutes.

DELICIOUS MUFFINS.

Two cups Roller Champion flour, two teaspoons baking powder, pinch of salt, sift flour, baking powder and salt three times. Three mixing spoons melted lard, three mixing spoons sugar, one egg, one cup milk. Bake in moderate oven. Makes twelve muffins.

WAFFLES.

Two cups Roller Champion flour, two level teaspoons baking powder, one and one-third cups milk, one scant teaspoon sugar, three eggs, two tablespoons melted butter, one-half teaspoon salt. Mix flour, baking powder, sugar and salt. Mix yolks, beaten well with milk; add to the flour gradually, beating in smoothly. Lastly fold in beaten whites. Have iron very clean, hot and well greased. Put enough batter in each side to fill not quite two-thirds full. Cover, cook waffles a minute longer on other side. Serve hot on hot plates.

WAFFLES.

Two cups of flour, one teaspoonful of salt, one-half teaspoonful of soda, one egg, one teaspoonful of baking powder, and enough sour milk to make into a stiff batter and bake in waffle irons. make into a stiff batter.

GRIDDLE CAKES AND DROP CAKES.

GRIDDLE CAKES.

Three and one-half cups flour, three and one-half teaspoons baking powder, one teaspoon salt, one-quarter cup sugar, two cups milk, one egg, two tablespoons melted butter. Sift together thoroughly flour, baking powder, salt and sugar. Beat the egg, add to the milk and pour slowly on the dry ingredients. Mix thoroughly and add the butter. Drop from the tip of a spoon on a hot griddle well greased. When full of bubbles, turn and cook the other side. Serve at once.

BREAD GRIDDLES.

One and one-half cups flour, one cup stale bread crumbs, three teaspoons baking powder, one teaspoon salt, two tablespoons sugar, one-half cup boiling water, three-quarters cup milk, one egg well beaten, two tablespoons melted butter. Add the boiling water to the stale bread crumbs and let stand five minutes. Add the milk. Sift together thoroughly the flour, baking powder, salt and sugar, and add to the bread mixture; then add the egg and butter. Fry same as griddle cakes.

CORN GRIDDLES.

Two and one-quarter cups flour, one-half cup corn meal, three and one-half teaspoonfuls baking powder, one and one-half teaspoons salt, one-third cup sugar, one and one-half cups boiling water, one cup milk, one egg, well beaten, two tablespoons melted butter. Cook the meal in the boiling water five minutes. Turn into a bowl and add the milk. Sift together thoroughly the flour, baking powder, salt and sugar, and add to the meal mixture, then add the egg and butter. Fry on griddle cakes.

ENTIRE WHEAT GRIDDLE CAKES.

One-half cup entire wheat flour, one cup flour, three teaspoons baking powder, one-half teaspoon salt, three tablespoons sugar, one egg, one and one-quarter cups milk, one tablespoon melted butter. Sift together thoroughly the flour, baking powder, salt and sugar. Beat egg; add milk, and pour slowly on first mixture. Beat thoroughly, and add butter. Drop by spoonfuls on a greased hot griddle; cook on one side. When puffed, full of bubbles, and cooked on edges, turn and cook the other side. Serve with butter and maple syrup.

FLOUR DROP CAKES.

One and one-third cups flour, one and one-half teaspoons baking powder, one-quarter teaspoon salt, one-third cup sugar, one-half cup milk, one egg, one teaspoon melted butter. Beat the egg until very light, add the sugar and continue beating. Add the milk, then the flour, baking powder and salt sifted together thoroughly, and the butter. Drop by spoonfuls into hot new fat, drain on brown paper and serve hot.

RYE DROP CAKES.

Two-thirds cup rye flour, two-thirds cup flour, one and one-half teaspoons baking powder, one-half teaspoon salt, two tablespoons molasses, one-half cup milk, one egg, well beaten. Sift together thoroughly the flour, baking powder and salt. Add gradually the milk, then the molasses and the egg. Drop by spoonfuls into hot new fat, drain on brown paper and serve hot.

BATTER CAKES.

One and one-half cups of flour, one-half cup of corn meal, one teaspoonful of salt, one-half teaspoonful of soda, one teaspoonful of baking powder, and sour milk sufficient to make into stiff batter.

EGGS

BAKED EGGS.

Warm baking pan, then butter well. Break fresh eggs into pan and to six eggs add a tablespoonful of butter cut into small bits. Spread a half cup of cream over top of eggs and place in oven to bake slowly until whites have jellied. Sprinkle salt over top when done.—Mrs. O. S. Gregory.

CREAMED EGGS.

Boil eggs twenty minutes, separate whites from yolks, cut the whites in small squares, make cream dressing of milk, butter, salt, pepper and a little Roller Champion flour, pour over whites of eggs and pour over toast and grate the yolk over the top.

STUFFED EGGS.

Boil ten eggs twenty minutes, peel off the shells and cut each egg in half so as to form two cups; from the end of each slice off a small piece, so the eggs will stand firm; remove all the yolks and put them in a bowl; mix together in a sauce pan two eggs, well beaten, two tablespoonfuls salt, one tablespoonful pepper, one teaspoonful mustard dissolved in half a cup vinegar; boil all thick as custard, then take from fire and mix in the yolks hard boiled; also one cup of chopped cold boiled ham; fill up the cup made from the whites with the mixture and set on the ice to cool. A leaf of lettuce can be put under each egg and adds to its decoration.

EGGS AND ONIONS.

Butter size of egg; three-quarters of teacup of onions, chopped fine; four tablespoonfuls of cheese; six eggs, well beaten; salt, pepper and Tabasco to taste. Put butter in chafer and let melt; add onions. Cook five minutes; add cheese. When melted, add eggs. Stir constantly until eggs are cooked. Serve on buttered toast.

EGGS A LA SUISSE.

Spread the bottom of a dish with two ounces of fresh butter; cover this with grated cheese; break eight whole eggs in the cheese without breaking the yolks; season with red pepper and salt if necessary; pour a little cream on the surface; strew about two ounces of grated cheese on the top and set the eggs in a moderate oven for a quarter of an hour; pass a hot salamander over the top to brown it.

EGGS IN BROWN BUTTER.

Cook four or six eggs in one tablespoonful butter until the whites are firm; season with salt and pepper; remove from pan; brown two tablespoonfuls of butter, add one teaspoonful of vinegar and pour it over eggs.

PARSLEY EGGS.

Break fresh eggs into boiling water, slightly salted; when set, remove with a skimmer and place on slices of buttered toast. Over the egg and toast pour the following sauce: To one teacup of sweet cream or good rich milk add a sprig of chopped parsley, a tablespoonful of butter and one teaspoonful of flour, mixed smoothly together; season with pepper and salt; boil three minutes and pour over the eggs.

EGG IN A NEST.

An attractive dish to serve to an invalid is made by whipping the white of an egg very stiff, adding a few grains of salt, and arranging it on a circular piece of toasted bread which has been dipped for an instant in boiling water. Make a depression in the center, drop in the unbroken yolk and bake in a moderate oven till the white is a delicate brown. Garnish with parsley.

POACHED EGGS ON TOAST.

Save a cup or cup and a half of chicken gravy from Sunday's dinner; add to it three tablespoonfuls of milk, and reheat. Toast rounds of bread, butter them lightly. Put a spoonful of gravy on each round, and lay on the top a poached egg. Sprinkle with salt and white pepper and serve.

BUTTERED EGGS.

Beat four eggs well; then take three tablespoonfuls of cream or milk, a little grated tongue or beef; pepper and salt, about three ounces of butter, put into a stew pan until quite hot; then add the eggs, stirring all the time, until thick. Have slices of buttered toast ready; spread the mixture upon it and send to table. You can, if you wish, separate the yolks and white, beating the whole stiff, and add to the rest just before serving.

ESCALLOPED EGGS.

Twelve eggs boiled hard, 1 pint milk thickened, put layer of bread crumbs, then layer of sliced eggs, pour milk on this layer, add another layer of each, crumbs on top, put plenty of butter on top, brown and eat while hot.

RECIPE FOR CREAM EGG OMELETTE.

Crumble two slices of bread in about a cup of rich, sweet milk. Let the bread soak while you beat six eggs in a separate pan. Then add a heaping teaspoonful of butter. Pour the milk into the eggs, mix well, season with salt, pepper, onions or onion tops. Put into a biscuit pan, then in a hot oven, and when done take out and roll the same as you would a jelly roll. Bake quickly.

HOT DEVILED EGGS.

Take six deviled eggs and roll them in beaten white of egg and cracker crumbs until eggs are well covered. Put into the chafing dish with one teaspoonful lard and one of butter. Fry over a hot blaze, turning the eggs until brown. Serve the eggs on lettuce leaves.

To Devil the Eggs.—Boil eggs fifteen minutes. When cold cut in half, taking out yolks. Mash them up, mixing in vinegar, melted butter, salt, pepper, and a dash of onion, to suit one's taste. Mix all to a smooth paste and refill the whites of the eggs with the mixture. Good Sunday night lunch dish.

STIRRED EGGS.

Three eggs, one tablespoonful of butter, one-half pint of milk, one-quarter saltspoon of salt; place the butter in the chafing dish; beat the eggs until light; add to them the milk and salt, and when the butter is quite hot stir this in, stirring with a silver fork until the eggs are creamy and cooked sufficiently; serve on toast.

A HEN'S NEST FOR BREAKFAST.

Six hard boiled eggs that have been thrown into ice-cold water as soon as they were boiled, to make the shells slip off easily. Five minutes later, roll each gently on the table, cracking the shell without breaking the egg. Peel off the shells; cut the eggs in half with a sharp knife; take out the yolks, rub to a powder and mix with the same quantity of cold chicken or of ham, minced. Make a soft paste by working into the mixture some good gravy; season to taste, and form into balls of the same size and shape as the original yolks. Pack into the whites, to resemble whole eggs. Arrange these in the middle of a hot platter; surround with fried potatoes, cut into strips to simulate straw; set the dish in the oven, covered, just long enough to heat the eggs to the heart, and serve; or, you may make the paste softer with gravy and heat it to a boil in a saucepan before filling the hollowed whites. It will then take less time to reheat in the oven. In either case, potatoes and gravy must be hot. Pass more gravy with the dish.

SCALLOPED OMELETTE.

Soak three tablespoonfuls of stale crumbs in a cupful of milk for two hours. Beat six eggs—whites and yolks separately—very light. Into the yolks stir the soaked crumbs, and season the mixture with salt and pepper. Last of all, stir in, with a few light strokes, the stiffened whites. Butter a deep pudding dish, pour the mixture into this, set it on the lower grating of a quick oven and bake until light and brown. Sift brown crumbs over the top and serve the omelette as soon as it is removed from the oven.

AN EGG SOUFFLE.

Scald a cup of milk, putting in a tiny pinch of soda. Beat the yolks of six eggs until light and creamy, and the whites until stiff enough to stand alone. Add one-half teaspoonful of salt, a dash of pepper and one rounded tablespoonful of butter to the milk and stir it into the yolks; then beat in the whites very quickly. Pour into a deep, buttered pudding dish and bake in a moderate oven ten minutes or to a delicate brown. Serve immediately in the bake dish.

SALADS AND DRESSING

SALAD DRESSING.

One teaspoon butter, one teaspoon Roller Champion flour, one teaspoon mustard, one-half teaspoon salt, half cup of vinegar, a dash of cayenne, yolks of two eggs; cook until thick; when cold add milk or cream to make right thickness.

CREAM DRESSING.

One-half teaspoon salt, one teaspoon flour, two egg yolks, three-fourths cup cream, one teaspoon mustard, one teaspoon sugar, two tablespoons butter, one-fourth cup vinegar; mix dry ingredients with butter, add yolks of eggs, then vinegar, lastly cream; cook over hot water, chill before serving.—Mrs. J. A. Chambliss.

BEAN SALAD.

Boil six medium sized potatoes. When cold mix with a ten cent can of Van Camp's baked beans, one small onion and cover with mayonaise dressing.

BOILED SALAD DRESSING.

One pint vinegar, two tablespoons Roller Champion flour, two tablespoons cornstarch, one rounding teaspoon mustard, one-eighth teaspoon white pepper, one teaspoon salt, one tablespoon sugar, four yolks eggs, one-fourth cup butter. Put the vinegar in upper boiler (if too strong use part water) and salt and pepper, blend flour and cornstarch smoothly with two tablespoons of water; pour boiling vinegar slowly over mixture and return to boiler. Let cook while stirring until it thickens. Blend mustard and sugar and add to slightly beaten yolks of eggs. Put boiler over hot water in lower boiler. Remove from fire and add eggs and butter, beating it incarefully with Dover beater, to make dressing very smooth. Cool and put in covered glasses. When ready to use, add plain or whipped cream, in proportion of one-third cream to two-thirds dressing, or equal parts.

OYSTER SALAD.

For a two pound can of cove oysters, four eggs (the yolks), four tablespoons of butter, six tablespoons vinegar, one tablespoon sugar, one tablespoon prepared mustard, one tablespoon salt, one-half teaspoon cayenne peper, one tablesoon celery seed. Put on fire, when as thick as cream, stir in six crackers rolled fine. When cool thin with milk and pour over oysters.

VEGETABLE SALAD.

Take six boiled potatoes, slice thin, three quarters of a cup of finely chopped cabbage, three tablespoons chopped pickles, two chopped onions, two chopped apples, yolks of three hard boiled eggs, a green pepper cut fine, butter size of an egg, one tablespoon Roller Champion flour. Chop all separately, then mix. Pour over it a vegetable salad dressing.

SALAD DRESSING.

Two eggs, one small teaspoon salt, one tablespoon mustard, four tablespoons sugar, one tablespoon (level) Roller Champion flour, one tablespoon butter, one and one-half cups vinegar, three-fourths cup cream. Boil in double boiler, adding the cream when cold. This dressing will keep for a week in a cool place.

ENGLISH PEA SALAD.

To one can of peas thoroughly heated and cooled, add equal quantities of chopped celery and apples, four hard boiled eggs chopped moderately fine, salt to taste, mix evenly with mayonaise dressing, let stand a few minutes and serve.—Mrs. J. M. Griffin.

DUTCH SALAD.

Chop one quart small onions, one quart green tomatoes, one large cauliflower, one small cabbage, nine small green peppers minus the seeds, one quart plain sour cucumber pickles sliced thin, pour over a little water and one-half cup of salt, cook till tender and drain off liquid. Make a dressing of five tablespoons of mustard, three cups of sugar, one cup of Roller Champion flour, two quarts of vinegar, 5 cents worth of tumeric. Mix well and cook in a double boiler until it thickens. Pour over the salad and cook fifteen minutes. Add pickles last. Do not chop the cauliflower but pick it to pieces. This does not need to be sealed.—Mrs. W. B. Cannon.

MAYONAISE DRESSING.

Yolks of two eggs, with one heaping tablespoon of sugar, one level tablespoon of Roller Champion flour, one-half teaspoon salt, one-half teaspoon pepper, two tablespoons butter, one cup sweet milk, one-half tablespoon dry mustard. Mix all and boil until thick. Then add two-thirds cup boiling hot vinegar, flavor with juice of half lemon, whip whites of two eggs and beat with the mixture.—Mrs. Mattie Mae Sherrod.

PEA SALAD.

One can peas, pour juice off, mix with equal amount chopped celery, one apple chopped, one cup nuts chopped, three pickles chopped fine, one tablespoon grated cheese; mix all together, pour over it the following dressing: Two eggs well beaten, add one teaspoonful of white mustard, one tablespoonful of flour mixed with two tablespoonfuls of sugar, juice of one lemon, one-half cup vinegar, stir while adding sour ingredients. Add pepper and salt to taste.

GOOD MAYONAISE DRESSING.

To the yolks of four well beaten eggs add four tablespoons of vinegar, put this mixture in a double boiler and stir constantly with an egg beater until thick. Remove from fire and beat until cold; let this stand for an hour or several hours, if preferred, then beat into this two tablespoons of olive oil or butter, season with salt and pepper and add enough whipped cream to make contents light and fluffy.

OYSTER SALAD.

One can cove oysters chopped fine, ten crackers rolled, five hard boiled eggs. Dissolve yolks in one-half cup vinegar, chop whites fine, butter size of walnut, one tablespoon sugar. If too thick add more juice of oysters, add pickles and celery to suit taste.

CHICKEN SALAD.

Cook two chickens until tender, chop fine, have same amount of celery and cabbage as chicken, two hard boiled eggs, three chopped apples, two tablespoons sugar, one teaspoon salt, one tablespoon celery salt, pinch black pepper; mix all together with sufficient broth to hold well.

Dressing: Two well beaten eggs (all), seven tablespoons vinegar, one teaspoon mustard and one of salt, butter size of an English walnut, one pint milk. Cook until thick as a custard and then add milk and one cup chopped nuts when ready to serve. Once tried, always used.

PICKLES

RAISIN PICKLE (VERY FINE.)

Six pounds of sliced green tomatoes, two pounds of seeded raisins, three pounds of sugar. One tablespoonful each of ginger, mace, cinnamon and nutmeg. Three pints of strong vinegar. Salt the tomatoes and drain over night. Then put all together and boil one half hour for two successive mornings.—Mrs. E. J. Blackwood.

TOMATO CATSUP.

Cook and strain one peck of ripe tomatoes; add one pint of vinegar and one and one-half cups of sugar, two tablespoonfuls of salt and one-fourth teaspoonful of cayenne pepper; tie securely in a thin cloth bag two tablespoonfuls of cloves, four of cinnamon, and one-half tablespoon of allspice. Cook all together until the catsup is of the desired consistency, keeping the kettle on the back of the range, where the contents will simmer and not burn. I consider this the best catsup ever made, and am glad to pass the recipe along.

CHOW-CHOW PICKLE.

One gallon cabbage, one-half gallon green tomatoes, one quart of onions, one pint of green peppers, all finely cut up and well mixed; four tablespoonfuls of mustard, two tablespoonfuls of salt, two tablespoonfuls of ginger, two tablespoonfuls cloves, two tablespoonfuls of cinnamon, one tablespoonful of celery, one tablespoonful tumeric, one and one-half pounds sugar, one-half gallon good vinegar. Boil half an hour.—Mrs. Will Wright.

CHOW-CHOW.

Four quarts of green tomatoes, four medium heads cabbage, four bunches celery, six onions, four red and four green peppers, one-fourth pound mustard seed; cut and salt tomatoes, onions and cabbage and salt over night; drain thoroughly. Chop peppers and celery, put all in a kettle and cover with best vinegar, add sugar to taste, a tablespoonful each of ground cloves and cinnamon, one grated nutmeg, heat slowly to boiling point. This makes eight quarts. (Use food grinders.)

COLD TOMATO RELISH.

One peck ripe tomatoes, two cups finely chopped onions, two cups finely chopped celery, two cups salt. Peel tomatoes without scalding and cut into small chunks; let stand over night and in the morning draw well and add two cups white mustard seed, two cups sugar, two teaspoons pepper, two teaspoons cinnamon, two teaspoons cloves, three pints vinegar, three red peppers. Bottle without cooking.

GREEN TOMATO PICKLE.

One peck of green tomatoes, one dozen onions, six pods of red pepper, one cup of sugar, one tablespoon of ground spice, one table spoon of ground cinnamon, one tablespoon of whole cloves, one table-spoon of mustard, enough vinegar to cover. Let boil until very tender.—Mrs. Keener N. Matthews.

PICKLE CABBAGE.

One gallon cabbage, one quart green tomatoes, salt as for cooking and let stand over night to drain. Three quarts vinegar, bring to a boil, take one gallon apples chopped fine, add cabbage and tomatoes, one and one-fourth pounds brown sugar put in boiling vinegar, add one tablespoon black pepper and one tablespoon cloves. Let boil fifteen minutes. Lay slices of horse radish on top to prevent mold.

YELLOW PICKLES.

One dozen cucumbers sliced, one and one-half dozen onions, four heads of cabbage, sliced. Put in a basket, sprinkle with salt and weight down, and let drip over night. The next morning mix with one ounce of ginger (ground), one ounce tumeric, one ounce ground mace, two ounces of celery seed, one-half ounce ground mustard, two ounces cinnamon and one tablespoon black pepper. Mix well and pack in a jar, then cover with the following: One gallon vinegar and three cups brown sugar boiled together. Let stand twenty-four hours and boil again. Repeat the boiling for three mornings.

SWEET PEACH PICKLE.

To every quart of fruit allow a cup of white sugar and a large pint of good cider vinegar, adding half an ounce of stick cinnamon, one tablespoonful of whole cloves, the same of allspice. Let it come to a boil, and pour it hot over the fruit; repeat this two or three days in succession; then seal hot in glass jars if you wish to keep it for a long time.—Mrs. S. O. Griffith.

SWEET PEACH PICKLES.

Take 7 pounds of peaches, 3 pounds of granulated sugar, 1 quart of pure cider vinegar, 1 teaspoonful each of powdered cloves and cinnamon, one-half of nutmeg grated. Scald and skin the peaches. A dip into boiling water will scald them sufficiently. When prepared, place them on a large dish and sprinkle the sugar very thoroughly over them. Let them remain several hours; the sugar will harden the fruit. Put the vinegar in a porcelain kettle, with the spices tied up in a cloth; let it boil; then pour in the peaches and syrup; let it simmer until they are heated through. Scald again on the second and seventh days. Then tie up and put away in a cool place for winter use.

SWEET PICKLED PEACHES.

Peel and halve the fruit. To four pounds of fruit allow one pound of sugar and a pint of vinegar, a tablespoonful of ground allspice, a teaspoonful ground cinnamon, half teaspoonful of mace and half a nutmeg. Tie the spices in a muslin bag and put it in the vinegar and sugar, which must be boiling before the peaches are put in; and let them simmer until half cooked. Turn into a stone jar. The following day heat the liquor to the boiling point and turn over the fruit. Continue this for five days. On the fifth day put the peaches on with the liquor and simmer until tender. Put in glass jars and seal.

CUCUMBER RELISH.

Cucumber Relish may be made of the large cucumbers. Pare and cut in two, take out seeds, and grate, strain out most of the water, season highly with pepper and salt, add a little sugar and as much vinegar as you have cucumbers. Put in small bottle and seal.

BEET PICKLES.

One-half gallon of beet pickles, cook tender, slice in jar, one cup sugar, one pint vinegar, boil fifteen minutes pour over and seal.

CAKES

BLACK FRUIT CAKE.

Three pounds of flour, one pound of sweet butter, one pound of sugar, three pounds of raisins, two pounds of currants, three-fourths pounds of almonds, one pound of citron, twelve eggs, one tablespoonful spice, one teaspoonful of cloves, two tablespoonfuls cinnamon, two nutmegs, two wineglasses of black coffee, one cupful of molasses with the spices steeped thirty minutes not boil, beat the eggs very light, put the fruit in last, stirring it gradually, one teaspoonful soda dissolved in a tablespoonful of hot water, put three teaspoonfuls of baking powder in the flour. Bake with an even heat tolerably hot three or four hours according to the thickness of loaves. Let cool in oven gradually. (Prohibition cake.)—Mrs. W. A. Henderson.

DEVIL FOOD.

Part One.—One cup of brown sugar, three quarters of a cup of butter, one-half cup of sour milk, two and one-half cups of flour, yolks of three eggs, whites of two eggs, one teaspoon soda.

Part Two.—One cup of brown sugar, one-half cup sweet milk, one-half cup grated chocolate. Put on stove until dissolved then add to part one.—Maud R. Shaw.

CHOCOLATE CAKE.

Cake Mixture: One cup sugar, two cups flour, one-half cup sweet milk, one-half cup butter, two whole eggs and white left of mixture, one even teaspoonful soda. Chocolate Mixture: One-half cake of grated chocolate, (Baker's), one-half cup sweet milk, one-half cup sugar, yolk one egg. Add chocolate milk, sugar and egg, put on in a double boiler and cook smooth, set off to cool while cake batter is made.

Cake Mixture—Cream butter and sugar together, add yolks of two eggs beat light, add sweet milk (leaving out two tablespoons) and flour alternately, then add cooked chocolate mixture, dissolve soda in two spoons milk and add, lastly add beaten whites of eggs. Bake in two thick layers and put together with boiled icing; add nuts to icing if desired.—Mrs. J. A. Chambless.

SOFT GINGER CAKE.

One cup of butter, one of sugar, one of molasses, one of butter-milk, one teaspoon soda in a little boiling water, one tablespoon ginger, one teaspoon cinnamon, two eggs and four cups of flour. stir butter, sugar, molasses and spice together to a light cream, set on stove to get warm. Add the milk, eggs, soda, and then flour, beat very hard ten minutes and bake at once. One-half pound raisins improves this. Dredge well and add last.—Maud R. Shaw.

WHITE LOAF CAKE.

One cup butter, two cups sugar, one of sweet milk, three and a quarter of flour, two teaspoons baking powder, one tablespoon vanilla and the whites of eight eggs. Cream the butter, add the sugar and cream thoroughly. Add the milk and flour in alternation, beat thoroughly. Then add the whites of the eggs beaten very stiff, and lastly the baking powder and flavoring. Bake in a moderate oven from three-fourths to one hour.—Maud R. Shaw.

POUND CAKE.

One dozen eggs, one pound of sugar, one pound flour, one-half pound butter, one-fourth pound lard. Cream together, add sugar and beat until white and light. Beat eggs separately until very light, add one heaping teaspoonful baking powder and one grated nutmeg, mix all together, beat.—Mrs. J. A. Chambless.

FRUIT CAKE.

Three cups of flour, three light teaspoons of baking powder, one cup each of brown sugar and molasses, three-quarters cup of butter, four eggs, one teaspoonful each of allspice, cloves, cinnamon and nutmeg, one pound of raisins and currants, half pound of citron and figs cut fine, one pounds of almonds, one cup of brandy or whiskey. Mix the fruit well with one-half cup of flour and then stir all together well and bake.—Mrs. M. E. Bargainer.

WHITE CAKE.

Two-thirds of a cup of butter, two cups of sugar, two-thirds cup of milk, three cups of flour, two teaspoonsful of baking powder, whites of eight eggs. Flavor to taste.—Mrs. W. A. Henderson.

NUT CAKE.

Two cups sugar creamed with one-half cup butter, three eggs, two-thirds cup of sweet milk, three cups of sifted flour, one teaspoon of baking powder, one cup of nuts. Fill pan with a layer of cake then a layer of raisins, then strew over these a handful of nuts and so on until the pan is two-thirds full and then bake.—Mrs. M. E. Bargainer.

BLACKBERRY CAKE.

Four eggs, two cups of flour, three-fourths cups of butter, one and one-fourth cups of sugar, one and one-fourth cups of jam, one teaspoonful of cinnamon, one of all spice, one of nutmeg, one teaspoonful (not too full) of soda dissolved in four tablespoonfuls of buttermilk. Mix all together and stir as little as possible. Bake in layers with icing between.—Mrs. Will Wright.

WHITE CAKE.

Two cupsful of sugar, one cupful of butter, one cupful of milk (scant), two teaspoonsful baking powder, three cupsful of flour, whites of eight eggs. Cream the butter and sugar, add milk and flour, stir in the well beaten whites of eggs and add baking powder. Flavor.—Mrs. Will Wright.

FRUIT CAKE.

One and three-fourths pounds flour, one and three-fourths pounds of sugar, one pound of butter, one-half pound of lard, six eggs, one pint of buttermilk, two teaspoonsful of soda, all kinds of spices, glassful of brandy, two and one-half pounds of raisins, two and one-half pounds of currants, one-half pound of citron, one pound of dates, one-half pounds of figs, one pound of English walnuts.—Mrs. Will Wright.

WHITE FRUIT CAKE.

One pound of flour, one pound of butter, one pound of sugar, one pound of grated cocoanut, one pound citron cut in small slices, one pound of almonds, blanched and cut fine, one pound of English walnuts and twelve eggs.—Mrs. W. A. Henderson.

SOFT GINGER CAKE.

One cup syrup, one cup sugar, one cup butter, four cups flour, three eggs, two tablespoonsful ginger, one teaspoonful cloves, one teacup boiling water, one level tablespoon soda last. Bake in moderate oven.—Mrs. J. G. Spruell.

DELIGHTFUL SPONGE CAKE.

Six eggs, leaving out the whites of three, beat a little and then add two cups of sugar and beat fifteen minutes, add the three beaten whites, then a cup of boiling water, then two and one-half cups of flour with a level teaspoonful of baking powder sifted in the flour. Flavor and add a pinch of salt. Bake in two layers in long pans and put icing between.—Mrs. J. G. Spruell.

FRUIT CAKE.

One cup brown sugar, one cup molasses, half a teacup of butter, three eggs, half a teaspoon each allspice, cloves, cinnamon and nutmeg, and half a pound each of stoned raisins, citron, currants and figs, cut fine, with one cupful nut meats; add one teaspoon baking powder with Roller Champion flour, and one-half cup of milk in which one-half teaspoon of soda has been dissolved. Mix very stiff; mix the fruits and spices together the day before baking the cake; bake in slow oven.

SOFT GINGER BREAD.

Six cups Roller Champion flour, two cups of brown sugar, two cups butter, two cups molasses, two cups milk, four eggs, one teaspoon soda, two of vinegar, one of cloves, one of cinnamon.

SNOWBALL CAKE.

One cup sugar, two cups Roller Champion flour, one-half cup butter, scant, whites of three eggs well beaten, one-half cup milk, two teaspoons of baking powder, one teaspoon of lemon or vanilla extract.

SPICE CAKE.

My this
One egg, one-third cup butter, one cup sugar, one cup sour milk, one-half teaspoon soda, two and one-half cups Roller Champion flour, one teaspoon cinnamon, cloves and allspice, one cup chopped raisins. Bake in loaf.

ANGEL FOOD CAKE.

One and one-fourth cupsful of whites of eggs, one and one-fourth cupsful of sugar, one cupful of Roller Champion flour, one teaspoonful of cream of tartar, one teaspoonful of vanilla, a pinch of salt. Beat the eggs to a stiff froth, add the salt and cream of tartar, sift in the sugar and beat thoroughly, add flavoring, sift the Roller Champion flour about five times and stir just enough to mix with other ingredients. Turn quickly into an ungreased pan (an angel food cake pan preferred), bake in a moderate oven one hour. Take from the oven, turn the pan upside down on a rest and let stand until cool.—Mrs. J. M. Griffin.

POTATO CAKE.

One cup butter, two cups sugar (white), one-half cup of milk, four eggs (all), two cups Roller Champion flour, one cup mashed potatoes, two squares Baker's chocolate, one cup chopped nuts, two teaspoons baking powder, one teaspoon cinnamon, cloves and nutmeg, one-half teaspoon allspice. Bake in a loaf.

VELVET SPONGE CAKE.

Two cups sugar, six eggs leaving out the white of them, one cup boiling water, two and one-half cups Roller Champion flour, one tablespoonful baking powder in the flour; beat the yolks a little, add the sugar and beat fifteen minutes, add the three beaten whites and three cups of boiling water just before the flour; flavor with a teaspoonful of lemon extract and bake in three layers, then between them icing made by adding to the three whites of eggs beaten to a froth six desertspoons of pulverized sugar to each egg and lemon to flavor.—Mrs. James McPherson.

CHESS CAKE.

The whites of five eggs, one cup of butter, one and one-half cups of sugar, one cup of milk, two teaspoons of baking powder, two cups of Roller Champion flour.

Filling—Yolks of five eggs, one-half cup of sugar, one-half cup of butter one teaspoon of vanilla.

MOLASSES CAKE.

One-half cup of white sugar, one-half cup molasses, one-half cup butter, one cup milk, two teaspoons baking powder, two teaspoons soda (scant), two and one-half cups Roller Champion flour and two eggs.

CHOCOLATE CAKE.

One cup of butter, two cups of sugar, three and one-half cups Roller Champion flour, four eggs, one cup of milk, one teaspoonful of baking powder, one teaspoonful of lemon extract. Beat butter to a cream, add sugar and the yolks of eggs and beat thoroughly. Now add milk and flavoring, then three cupsful of Roller Champion flour, in the remaining one-half cup of flour sift the baking powder, add to the batter and stir just enough to mix well. Beat the whites to a stiff froth, and stir them carefully into the other ingredients. Bake in jelly cake tins.

Filling—Three and one-half cupsful granulated sugar, enough water to moisten sugar well, one-half cup of grated bitter chocolate, one egg, butter the size of an egg, one teaspoonful of vanilla, one-half cup of milk. Boil sugar and water without stirring until crisp when dropped in water, add chocolate. Beat the eggs without separating, mix thoroughly with the milk; remove chocolate from stove and add the egg and milk, stirring all the time, when mixed evenly return to stove and add butter; let it boil for a few minutes, remove from stove again, add vanilla and beat until thick enough to spread.—Mrs. J. M. Griffin.

SPONGE CAKE.

Beat the yolks of four eggs until thick, add gradually while beating one cup of sugar, then add three tablespoons of cold water. Put one and one-half tablespoons of cornstarch in a cup and fill the cup with Roller Champion flour, mix and sift flour and starch with one and one-half teaspoons baking powder and one-fourth teaspoon of salt and add to the first mixture. When thoroughly mixed add the whites of four eggs well beaten and one teaspoon lemon extract. Turn into a buttered and floured cake pan and bake twenty-five minutes.—Mrs. W. B. Cannon.

BRIDE'S CAKE.

Three-fourths pounds of butter creamed well, milk in one pound of sugar, whites of sixteen eggs beaten to a stiff froth, one pound of Roller Champion flour, add two teaspoons cream of tartar, one teaspoon of baking soda, sift six times. Flavor to suit taste. May be baked in loaf or flat pans.

SPONGE CAKE.

Four eggs, two cups sugar, two cups Roller Champion flour, two teaspoons baking powder; beat all together thoroughly, then add two-thirds cup of boiling water; beat well and bake immediately.

T Coll
TX
715
A96
1909

FRUIT CAKE.

Two cups brown sugar, one cup sorghum, one cup butter, one cup milk, five cups Roller Champion flour, three teaspoons baking powder, four eggs, beat whites separately. One pint of nut meats, one pound raisins one pound currants, one pound figs.

MOTHER'S CAKE.

Whites of eight eggs, two cups sugar, cup of butter, cup milk, four cups Roller Champion flour, two heaping teaspoons baking powder, flavor to taste.

POUND CAKE.

One pound of butter, 10 eggs, one pound of powdered sugar, one gill of brandy, one-quarter teaspoonful of mace. Beat the butter to a cream, add gradually the sugar, beating all the while. Beat the eggs without separating until very light, add them to the butter and sugar and beat the whole vigorously, add the Roller Champion flour, beat well, add the mace and brandy.—Mrs. S. O. Griffith.

CALIFORNIA CAKE.

One cup of sugar, one and one-half cups Roller Champion flour, two even teaspoons baking powder sifted together, two eggs in cupful of milk, four table spoons melted butter, little flavoring. You can bake it in any way and find it the best cheap cake you ever tried.

ANGEL CAKE.

Put into one tumbler of Roller Champion flour one teaspoon of cream of tartar, then sift it five times, sift also one and one-half glasses of white sugar. Beat to a stiff froth the whites of eleven eggs, stir the sugar into the eggs by degrees very lightly and carefully, adding three teaspoons of vanilla. After this add the flour, stirring quickly and lightly. Pour into a clean bright cake tin which should not be lined or buttered. Bake in a moderate oven about forty minutes. When done let it remain in tin turning it upside down on two saucers.—Mrs. W. B. Cannon.

LEMON CAKE.

One-half cup sugar, one teaspoonful butter, one tablespoon milk, three eggs, one cup flour, one teaspoon baking powder, make in layers, put between the layers two apples and one lemon grated together with a little sugar. Three cups flour, one teaspoon lemon extract.

67664677#

LEMON CHEESE CAKE.

Two cups sugar, one-half cup of butter, three-fourths cup sweet milk, three cups Roller Champion flour, three teaspoons baking powder, whites of six eggs. Cream the butter, add sugar, then the milk; mix baking powder and flour thoroughly before adding, next add the well beaten whites of eggs. Bake in three layers.

Filling—The juice and grated rind of two lemons, yolks of three eggs, one-half cup of butter, one cup of sugar. Mix all together and cook till thick as sponge, stirring all the time, then use like jelly between the cakes.—Mrs. J. M. Griffin.

WHITE PERFECTION CAKE.

Three cups of sugar, one of butter, one of milk, three of Roller Champion flour, one of cornstarch, white of twelve eggs beaten to a stiff froth, two teaspoons of cream of tartar in the flour, and one of soda in half the milk; dissolve the corn starch in the rest of the milk and add it to the sugar and butter well beaten together, then the milk and the soda and the flour and the white of the eggs.—Mrs. John McPherson.

WHITE CAKE.

One and one-half cup granulated sugar, three-fourths cup butter; cream together. Three-fourths cup milk, three cups Roller Champion flour, whites of five large eggs, beaten stiff, add at last two and one-half teaspoons baking powder stirred in just enough water to dissolve it, and while foaming stir in cake, bake slowly. Can be used as either loaf or layer cake.

FINE CAKE FOR LUNCHES.

Yolks of two eggs, three tablespoons sugar, three tablespoons melted butter, one cup molasses, two cups Roller Champion flour, one cup of hot water with one teaspoon of soda dissolved in it, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, one cup of raisins. Bake in two layers.—Mrs. E. N. Hammill.

DEVIL'S FOOD CAKE.

Two cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, three cups sifted Roller Champion flour, one pinch salt, take one-half cup boiling water, stir into this one teaspoon soda, and one-half cup grated Baker's chocolate, stir into batter. Filling—Two cups brown sugar, one-half cup butter, one-half cup milk or cream, cook until thick.

CHOCOLATE CAKE.

One cup of butter and two cups of sugar stirred to a cream with the yolks of six eggs added after they have been well beaten. Then stir into that one cup of milk, beat the whites of three of the eggs to a stiff froth and add that also. Put in three and one-half cups of sifted Roller Champion flour, two heaping teaspoonfuls of baking powder having been stirred in, bake in jelly cake tins.

Chocolate Filling—Take the remaining three whites of the eggs beaten very stiff, two cupfuls of sugar boiled to almost candy or until it become stringy or almost brittle, take it hot from the fire and pour it very slowly on the beaten whites of eggs, beating quite fast; add one-half cake of grated chocolate, teaspoonful of vanilla, stir it all until cool, then spread between each layer and over the top and sides.—Mrs. G. Bynum.

FRUIT CAKE.

Six eggs beat up light, four cups brown sugar, one cup butter and beat good again, then cloves, cinnamon, allspice and dried citron, beat good again. Add cup sour cream, heaping teaspoonful of soda sifted in the flour. Roll currants and raisins in the flour with some of the soda in. Mix up thoroughly. Nuts may be added if desired. This will do for two or three pans.

GRANDMOTHER'S POUND CAKE.

One cup of butter packed solid, one and one-third cups of granulated sugar, one tablespoon vanilla, five unbeaten eggs and two cups sifted flour. Have a round pan greased and floured, the oven ready and ingredients measured as the mixing must be done by hand. Cream the butter, add the sugar, and work until very light, add the flavoring and one egg at a time and stir with the hand until you cannot see any yolk, then another egg the same way until all are used, then mix in flour and turn once in pan. Bake about one hour in a moderate oven.—Maud R. Shaw.

ANGEL CAKE.

Eleven egg whites, one and one-half cups sugar, one teaspoonful vanilla, one cup flour, one heaping teaspoonful cream tartar; sift the last two five times. Beat whites of eggs to a stiff froth and add sugar gradually, then the flour and vanilla. Beat thoroughly, but lightly, and bake in an ungreased tin pan for forty minutes.—Miss Katharine E. Holt.

DELICIOUS CHOCOLATE CAKE.

The whites of eight eggs, two cups sugar, one of butter, three full cups flour, one of sweet milk, three teaspoons baking powder; beat the butter to a cream, stir in the sugar and beat until light; add the milk, then the flour and beaten whites. When well beaten, divide into equal parts and into half grate a cake of sweet chocolate; bake in layers, spread custard, and alternate the white and dark cake. For custard for the cake add a tablespoon of butter to one pint of sweet milk, and let it come to a boil; stir in two eggs beaten with one cup of sugar, add two teaspoons of cornstarch dissolved in a little milk.—Mrs. James McPherson.

VENETIAN CAKES.

(To Use the Yolks of the Eggs, When Making Macaroons.)

One-fourth pound butter, washed free from salt, one-fourth pound of powdered sugar; beat together until it looks like hard sauce, then add the yolks of three eggs; when well mixed stir in four ounces of sliced almonds, last of all six ounces of flour, stirred in, not beaten; paste should look like soft biscuit dough; if too soft add a little flour; use sugar to make them into little balls size of hickory nut; place one-half almond on top of each ball. Bake on buttered paper.

NUT ROLL.

To two cups of sugar add one cup of water and cook until stiff enough to pick up when dropped in a little cold water. Place vessel of candy in cold water to remain until cool enough to bear the hand. Beat briskly, forming a sugar, then knead into a soft dough, rubbing in one-fourth cup of finely chopped nuts (pecans preferable). Fold into a roll and cut in disks.—Mrs. O. S. Gregory.

NUT CAKE.

One cup butter, 2 cups sugar, one and a quarter cups milk, three cups flour, one cup ground nut meal, one lemon, whites of five eggs, two and a half teaspoonfuls of baking powder.

SILVER CAKE.

Whites of five eggs, two cups of sugar, one cup of sweet milk, three and one-half cups of flour, one cup of butter, two teaspoons Royal Baking Powders, one-half teaspoon orange or lemon extract.—Mrs. E. D. H. Spiva.

ENGLISH WALNUT CAKE.

Two-thirds cup butter, two cups sugar, one cup milk, three eggs, three cups flour with two teaspoons baking powder, one large cup walnut kernels chopped fine; flavor with nutmeg or vanilla.

WHITE CAKE (Never Fails).

Whites of four eggs, three-fourths cup granulated sugar, one-fourth cup butter, scant one-half cup milk, one and one-half cups flour, one teaspoon baking powder; cream butter and sugar, add milk, eggs and flour; almond flavor.

BLACK CHOCOLATE CAKE.

Two cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, one teaspoon soda, one-half cup hot water, one-third cake Baker's chocolate, two cups flour, one teaspoon vanilla.

CHOCOLATE CAKE.

Two cups brown sugar, two cups butter, one-half cup sour milk, one-half cup boiling water, one-half cup grated Baker's chocolate, two eggs, two cups Roller Champion flour, one-half teaspoon soda; one teaspoon vanilla, one teaspoon baking powder.

Filling: Two cups powdered sugar, two tablespoons melted butter, two tablespoons cream, one teaspoon vanilla.

HICKORY NUT OR WALNUT CAKE.

Two cups of fine white sugar creamed with half a cup of butter, three eggs, two-thirds of a cup of sweet milk, three cups of sifted flour, one heaping teaspoonful of baking powder sifted through the flour; a tablespoon (level) of powdered mace, a coffee cup of hickory nut and walnut meats chopped a little. Fill the cake pans with a layer of the cake, then a layer of raisins upon that, then strew over these a handful of nuts, and so on until the pan is two-thirds full. Line the tins with well buttered paper and bake in a steady but not quick oven. Most excellent.—Anna Bell Hamill.

CAKE FILLINGS AND FROSTINGS.

CREAM FILLING.

One cup sugar, one-third cup flour, two eggs well beaten, two and one-half cups milk, one teaspoon vanilla. Mix the sugar, flour and eggs, and stir into the hot milk. Cook in the top of a double boiler ten minutes. Add the vanilla.

LEMON FILLING.

One cup sugar, two and one-half tablespoons flour, one egg, one teaspoon butter, grated rind of two lemons, juice of two lemons. Mix the ingredients in the order given. Cook, stirring constantly until the boiling point is reached.

ORANGE FILLING.

One-half cup sugar, one egg, one heaping tablespoon flour, one teaspoon butter, grated rind of one-half orange, juice of one-half orange, one-half tablespoon lemon juice. Mix the ingredients in the order given. Bring to a boil, stirring constantly; then cook in the top of a double boiler ten minutes, so as to remove the raw taste of the flour.

ORANGE FROSTING.

One grated rind of orange, one teaspoon brandy, one-half teaspoon lemon juice, one tablespoon orange juice, one egg yolk, confectioners' sugar. To the grated rind add the brandy and fruit juices; let stand fifteen minutes. Strain, add slowly to the beaten egg yolk. Stir in confectioner's sugar to spread.

CHOCOLATE FILLING.

Three squares chocolate, one cup powdered sugar, three tablespoons milk, one-half teaspoon vanilla. Melt the chocolate, add one-half of the sugar and the milk. Stir until smooth. Add the remainder of the sugar and cook over hot water twenty minutes; then add the vanilla.

OPERA CARAMEL FROSTING.

One and one-half cups brown sugar, three-quarters thin cream, one-half tablespoon butter. Cook until a ball is formed when the mixture is tried in cold water. Beat until ready to spread.

MARSHMALLOW PASTE.

Three-quarters cup sugar, one-quarter cup milk, one-quarter pound marshmallows, two tablespoons hot water, one-half teaspoon vanilla. Boil the sugar and milk together six minutes. Melt the marshmallows and add the water. Combine the two mixtures, add the vanilla and beat until stiff enough to spread.

COCOANUT FILLING.

Two eggs, powdered sugar, grated cocoanut. Beat the egg whites until stiff, add enough powdered sugar to spread. Spread over the cake and sprinkle with grated fresh cocoanut. Use for a layer cake, having the filling between and on top.

WHITE MOUNTAIN CREAM.

One cup sugar, one-half teaspoon vanilla, one-third cup water, one egg white. Boil the sugar and water together until it threads. Pour the syrup slowly into the beaten egg white. Beat until cool enough to spread, then add the flavoring. One square of melted chocolate may be added for a delicious chocolate frosting.

CHOCOLATE FROSTING.

Three-quarters cup sugar, two squares chocolate, three tablespoons milk, one egg yolk. Melt the chocolate, add the sugar and the milk. Cook in a double boiler until smooth; add the egg yolk and cook one minute. Spread on the cake.

BOILED FROSTING.

One cup sugar, one-half cup water, two egg whites, one teaspoon vanilla, or one-half tablespoon lemon juice. Make same as White Mountain cream. This frosting, on account of the larger quantity of egg, does not stiffen so quickly as White Mountain cream, therefore is more successfully made by the inexperienced.

COOKIES

SWEET CRACKERS.

One cup of butter, three cups of sugar, one cup milk, four cups Roller Champion flour, whites of eight eggs, well beaten, three heaping teaspoons baking powder; cream sugar and shortening well together.

VANILLA WAFERS.

One cup of sugar, two-thirds butter, four table spoons milk, one tablespoon vanilla, one and one-half teaspoon cream tartar, two-thirds teaspoon soda, one egg, work Roller Champion flour in until very stiff.

WAFERS.

One-half cup of butter, two cups of sugar, one cup of sweet milk, three eggs, three heaping teaspoons of baking powder, any desired flavoring, Roller Champion flour to shape stiff.—Mrs. W. P. Gould.

EGGLESS COOKIES.

Two cups sugar, scant, one cup butter or lard, one cup milk, one scant teaspoon soda, Roller Champion flour to roll. Beat the shortening and sugar well. This will keep for weeks.

OAT MEAL COOKIES.

One cup shortening, one cup sugar, two eggs, four tablespoons of milk, three-fourth table spoon of soda, one tablespoon of cinnamon, one-half teaspoon of salt, two cups Roller Champion flour, two cups of dry rolled oats, one cup of chopped raisins. Sift the salt, soda and spice with the flour, mix in order given and drop by teaspoonsful on a buttered pan and bake.—Mrs. W. A. Reynolds.

COOKIES.

Two cups sugar, two eggs, one-half cup butter, one-half cup lard, two-thirds cup sour milk, one teaspoon soda dissolved in milk, flavor, roll as soft as possible and bake in hot oven.

DOUGHNUTS.

Three large potatoes mashed fine, one cup of sweet milk, one tablespoon butter, two cups of sugar, five cups of flour, five teaspoons baking powder, four eggs and half a nutmeg.—Maud R. Shaw.

HUMAS COOKIES.

One cup sugar, three-fourths cup butter, yolks of four eggs, one cup sour cream or milk, one-half teaspoon soda, one-half teaspoon baking powder; flavor to suit; flour to roll out easily. Make white cake to use the whites of eggs.

PEANUT COOKIES.

Shell enough roasted peanuts to give one pint of the meats and chop them very fine or put them through the meat grinder. Cream together two tablespoonfuls of butter and one cupful of sugar, add three eggs, two tablespoonfuls of milk, one-fourth teaspoonful of salt, the chopped peanuts and flour enough to make a soft dough. Roll out, cut and bake in a moderate oven.—Katie Roemer.

Fritters, Doughnuts, Cullers

APPLE FRITTERS.

One and one-third cups flour, one and one-half teaspoons baking powder, one-quarter teaspoon salt, two-thirds cup milk, one egg, well beaten; two apples, cut in thin slices, one-quarter teaspoon salt. Sift together thoroughly the flour, baking powder and salt. Add the milk and egg, then the sliced apples. Drop by spoonfuls into deep fat hot enough to brown a piece of bread while counting sixty. When cooked drain on paper, sprinkle with powdered sugar and serve at once.

PEACH FRITTERS.

One cup flour, one teaspoon baking powder, three tablespoons sugar, one-quarter teaspoon salt, one-third cup milk, one egg, well beaten; three peaches cut in small pieces. Mix and cook same as apple fritters. Other fruit may be substituted.

BANANA FRITTERS.

One and one-quarter cups flour, one teaspoon baking powder, one-quarter teaspoon salt, one cup milk, two eggs, one tablespoon melted butter, five bananas cut in quarters, two tablespoons wine, two tablespoons powdered sugar. Remove the skins from the bananas, cut in halves lengthwise, then across. Place in a shallow dish, pour over the wine and sprinkle with the sugar; cover and stand one-half hour.

Sift together thoroughly the flour, baking powder and salt. Add the milk gradually, then the butter, yolks of the eggs beaten until thick, and the whites of the eggs beaten to a stiff froth. Drain the bananas, dip in the batter and fry in hot fat. Drain on brown paper, sprinkle with sugar and serve as an entree or with a wine sauce for dessert.

ORANGE FRITTERS.

Peel two oranges and separate into sections. Make an opening in each section just large enough to admit of passage for seeds, which should be removed. Dip sections in batter and fry and serve as other fritters.

Batter. Sift together thoroughly one and one-third cups flour, two teaspoons baking powder and one-quarter teaspoon salt. Add two-thirds cup milk gradually and one egg, well beaten.

DOUGHNUTS, NO. 1.

One cup sugar, two and one-half teaspoons butter, two eggs, one cup milk, one-quarter teaspoon cinnamon, two and one-half teaspoons baking powder, one-quarter teaspoon nutmeg, one and one-half teaspoons salt, two cups flour. Cream the butter, add one-half of the sugar. Beat the eggs very light, add the remainder of the sugar. Combine the two mixtures, add the milk. Sift together thoroughly the baking powder, salt, cinnamon and nutmeg with the flour and add to the mixture with enough more flour to handle, having the dough as soft as possible. Toss on a floured board, knead lightly; roll to one-quarter inch in thickness, shape with a doughnut cutter. Fry in hot fat, drain on brown paper.

DOUGHNUTS, NO. 2.

Four cups flour, one cup sugar, seven-eighths cup sour milk, one-half tablespoon butter, two teaspoons baking powder, one and one-quarter teaspoons salt, one-half teaspoon soda, one-quarter teaspoon grated nutmeg, one-quarter teaspoon cinnamon, one egg. Put the flour in a shallow pan. Add the soda, baking powder, salt, nutmeg, cinnamon and butter and work into the flour. Add the sugar, egg slightly beaten and sour milk and stir thoroughly with a mixing spoon. Toss on a board thickly dredged with flour; knead slightly, pat and roll out to one-quarter inch thick, shape with a doughnut cutter. Fry in deep fat, drain on brown paper. If too soft to handle add more flour.

CRULLERS.

One-quarter cup butter, one cup sugar, two egg yolks, well beaten, two eggs whites, beaten stiff, four cups flour, one-teaspoon grated nutmeg, three and one-half teaspoons baking powder, one cup milk, powdered sugar and cinnamon. Cream the butter, add sugar gradually, egg yolks and egg whites. Sift together thoroughly flour, nutmeg and baking powder and add alternately with the milk to first mixture. Toss on floured board, roll thin and cut

in pieces three inches long by two inches wide; make four one-inch gashes at equal intervals. Take up by running finger in and out of gashes and lower into deep fat. Take up on a skewer, drain on brown paper, and roll in powdered sugar with just enough cinnamon added to give flavor.

DOUGHNUTS.

One cup sour milk, one-half teaspoon soda, one teaspoon baking powder, two cups sugar, one egg, one tablespoon butter, pinch of salt flavor to taste.

PIES

OYSTER PIE.

Line deep pan with plain crackers, put good layer of oysters, butter, black pepper and salt; then layer of broken crackers (not too fine); boil two fresh eggs, slice up with remainder of oysters till pan is nearly full, one cup of rich sweet milk just before serving. Don't cook too long. 50 select oysters are a plenty.—Mrs. LaPrade.

CHOCOLATE PIE.

Mix two cups of water, one cup of sugar in pan, place on stove to boil, stir yolks of two eggs, well beaten, in mixture, one tablespoon of butter, three tablespoonfuls of corn starch, made smooth with half cup of sweet milk or cold water; stir well until thick, then set aside to cool, flavor to suit, whip the two whites to stiff froth and put on top, place in stove to brown, line pan with good pastry and brown first.—Mrs. LaPrade.

AMBER PIE.

For two pies, one cup of raisins, one cup of sugar, one cup of milk, yolk of four eggs, whites for top, one tablespoonful of Roller Champion flour, one teaspoonful melted butter, one teaspoonful lemon, one teaspoon cinnamon, one teaspoon nutmeg, vinegar to suit taste.

CHESS PIE.

For one pie, three eggs, butter size of walnut, sugar, lemon, frost top.

CUSTARD PIE.

One pie, take two eggs, well beaten, with two tablespoons of sugar, one pint of milk, one-half nutmeg. Bake in crust.

ORANGE PIE.

Take the juice of one large orange, one cup of sugar, the yolks of two eggs, two tablespoons of Roller Champion flour, and one cup of boiling water; cook until thick, then pour in baked crust, cover with the whipped whites of two eggs, sweeten, brown in oven.

PUMPKIN PIE WITHOUT EGGS.

With three tablespoonsful of cooked sifted pumpkin, mix one heaping tablespoon of hard wheat flour, add three cups of milk, three-fourths cup of sugar, one-half teaspoon of ground ginger, a little salt; sift a little sugar and cinnamon over the top and bake in a moderate oven. Fine.

SPONGE CREAM PIE.

To three well beaten eggs add one cup of sugar, stir well together. Take one and one-half cups of Roller Champion flour and two teaspoons of baking powder and mix while dry; then add the flour to the eggs and sugar and add one-half cup of cold water and stir together. Lastly, add one tablespoon of hot water and bake immediately.

Cream—Boil one cup of water and one-half cup of milk in a double boiler. Mix one egg and one-half cup of white sugar, then add one tablespoonful of Roller Champion flour, wet with a little cold milk and pour all into the boiling milk. Flavor to taste when cool. Bake the pie in layer cake pans, split each with a sharp knife and use cream as a filling.—Mrs. W. A. Reynolds.

BANANA PIE.

One cup milk, one cup water, one-half cup sugar, two eggs, two tablespoons flour, lump of butter size of walnut, teaspoon vanilla. Put milk, sugar, butter and one-half the water on in double boiler and as soon as hot add the beaten yolks of the eggs and rest of the water and Roller Champion Flour and vanilla. Cook until thick. Slice two or three bananas and sprinkle a little sugar over in the pie crust that has already been baked. Add the cooked cream, then the beaten whites of the eggs, together with two teaspoons sugar and return to oven and brown.

MOCK CHERRY PIE.

One cup of cranberries split with a knife, one large cup of sugar one-half cup of water, one tablespoonful of Roller Champion flour (or one tablespoonful of cornstarch is better), dissolve in a little water, stir all together and bake between two crusts.

VINEGAR PIE.

Three eggs, two cups sugar, two tablespoonsful Roller Champion flour, one cup vinegar. Mix eggs, flour and sugar, then add vinegar. This amount makes two pies.

CLEAR LEMON PIE.

Dissolve three tablespoonsful of cornstarch, and stir in one and one-half pints of boiling water until it thickens. Just before setting this aside to cool add a desertspoonful of butter. Grate the rinds and squeeze the juice of two lemons, stir with this one and one-half cups of sugar. Before the cornstarch is entirely cool, add lemon and sugar. Line two pie plates with pastry, stick with a fork to prevent rising unevenly and bake. Fill with the lemon mixture and return to oven until thoroughly heated; spread with meringue made of the whites of three eggs and sweetened. Brown lightly. Serve cold.

CREAM PIES.

Two cups milk, four eggs, two tablespoonsful sugar. Let the milk come to a boil and add two tablespoonsful of corn starch. Beat the eggs and sugar together and stir into the milk while boiling.—Mrs. S. O. Griffith.

COCOANUT PIE.

To a pint of milk add one-half teacupful sugar, the yolk of two eggs and a tablespoonful of cornstarch; beat together; cook and add a teacupful of grated cocoanut. Bake with lower crust only. Beat whites of eggs to stiff froth, add two teaspoons of sugar, spread over top of pie, sprinkle cocoanut over top and brown in oven.

CHESS PIE.

Ten eggs, one cup of butter, two cups of sugar, flavor to taste.

BUTTERMILK PIE.

Three eggs, three tablespoonsful of Roller Champion flour, one tablespoonful of butter, two and one-half cups of milk, one and one-half cups of sugar. Beat up whites of eggs with sugar and put on top.

LEMON PIE.

Grated rind and juice of one lemon, six tablespoonfuls of water one tablespoon of cornstarch, yolks of two eggs, three tablespoons of sugar, one tablespoon of butter. Mix all the ingredients thoroughly and bake as custard. Whites of two eggs and three tablespoons of sugar for icing. One pie.

CREAM PIE.

One cup of milk, three tablespoons of sugar, one tablespoon of Roller Champion flour, butter size of an egg. Cream all together and bake as custard. Vanilla flavor.

MOLASSES LEMON PIE.

Three large lemons' juice and grated rind of one, two eggs well beaten, one-half cup sugar, one cup molasses, one-half cup hot water, two tablespoons of Roller Champion flour, mix well and bake with bottom crust.

BANANA PIE.

Bake a crust and when cool fill with sliced bananas. Sprinkle with powdered sugar and cover with whipped milk flavored and sweetened.

LEMON PIE.

Two cups of sugar, one pint hot water, grated rind and juice of one and one-half lemons, two heaping tablespoons of Roller Champion, one teaspoon of butter, yolks of five eggs and whites of two eggs; use whites of three eggs and two cups of sugar for frosting. Boil sugar until it hairs and then pour over the well beaten whites, stirring fast until well mixed. Cook filling for pies over hot water. Sufficient for two large pies.

CREAM PIE.

One pint of milk, pinch of salt, two scant tablespoons cornstarch, three yolks of eggs, one and one-half teaspoons lemon extract. Cook over hot water, bake crust alone in pie plate, then pour mixture in and frost with whites of three eggs and three tablespoons of sugar, one half teaspoon lemon extract; brown lightly in oven. Five eggs will make two pies.

COCOANUT PIE.

Yolks of two eggs, one-half cup sugar, two tablespoons of Roller Champion flour, one-half pint of milk. Cook until it thickens, then stir in two thirds cup of cocoanut..

LEMON PIE

One and one-half cups of sugar, three eggs and one cupful of water, one tablespoonful of melted butter, one heaping tablespoon of Roller Champion flour, the juice of two lemons; reserve two whites for meringue.—Mrs. G. Bynum.

CHOCOLATE PIE.

One cup sweet milk, one cup sugar, three tablespoons chocolate, one tablespoon sifted Roller Champion flour, three eggs, one tablespoon of butter. Put milk and chocolate on fire and let boil and cool. Add two yolks and one whole egg well beaten, add sugar and Roller Champion flour mixed. Butter. Frosting: Two tablespoons sugar to the two well beaten whites, brown slightly.—Mrs. W. B. Cannon.

GREEN TOMATO PIE.

For one pie, peel and slice green tomatoes and four tablespoons vinegar, one of butter, three of sugar, flavor with nutmeg or cinnamon. This tastes very much like green apple pie.

MOLASSES PIE.

Four eggs, one cup molasses, one cup milk, one cup sugar, with one heaping tablespoon of Roller Champion flour, cinnamon or nutmeg to taste, butter size of a small hen egg. Use the white of the egg for frosting if desired.

LEMON PIE.

One cup white sugar, butter size of an egg, yolk of two eggs, cup of cold water, tablespoon of cornstarch, dissolved in water, rind and juice of one lemon.

CREAM PIE.

One-half cup sugar, two eggs, separating whites for top. Three cups milk, small lump of butter, flavor with nutmeg, two tablespoons of cornstarch; cook milk, yolks of eggs, butter and cornstarch together. Bake crust and then add contents. Cover with whites of eggs.

PASTRY NO. 1.

Two and one-half cups flour, one-half level teaspoon baking powder, one teaspoon salt, one-half cup lard, ice water. Sift together thoroughly the flour, baking powder and salt. Cut in the lard with a knife. Moisten to a dough with ice water. Toss on a floured board, pat and roll out like a jelly roll. Can be used at once.

PASTRY NO. 2.

One and one-half cups flour, one-quarter cup lard, one-quarter cup butter, one-half teaspoon salt, one-quarter level teaspoon baking powder, ice water. Sift together thoroughly the flour, baking powder and salt. Work in the lard with the tips of the fingers. Moisten to a stiff dough with ice water. Toss on a floured board, pat, roll out, dot over with one-half of the butter and dredge with flour; fold twice so as to make three layers. Pat and roll out, dot over with the remainder of the butter and dredge with flour; fold as before. Pat and roll out; chill and the pastry is ready for use. It is well to make this pastry the day before using. Fold in a napkin, place in a tightly covered tin pail and put in the ice box.

CUSTARD PIE.

Two eggs, three tablespoons sugar, one-eighth teaspoon salt, one and one-half cups milk, few gratings nutmeg. Beat eggs slightly, add sugar, salt and milk. Line plate with paste, and build up a fluted rim. Strain in the mixture and sprinkle with few gratings nutmeg. Bake in quick oven at first to set rim, decrease the heat afterwards, as egg and milk in combination need to be cooked at low temperature.

LEMON PIE NO. 1.

Half cup chopped apple, one cup sugar, one beaten egg, one-quarter cup rolled Boston cracker, two tablespoons lemon juice, grated rind of one lemon, one teaspoonful melted butter. Mix in the order given and bake with two crusts. Use Pastry No. 1, or Pastry No. 2.

LEMON PIE NO. 2.

Three-quarters cup sugar, three-quarters cup boiling water, three tablespoons corn starch, two egg yolks, three tablespoons lemon juice, grated rind of one lemon, one teaspoon butter. Mix the corn starch and sugar, add the boiling water, stirring constantly. Cook two minutes, add the butter, the egg yolks and the rind and juice of the lemon. Line a plate with pastry No. 2. Put a rim one-half inch wide around the edge, or cut the pastry larger than the plate and build up a rim; flute with the fingers first dipped in flour. Turn in the mixture which has been cooled and bake until the pastry is done. Cool slightly and cover with a meringue, then return to oven and bake meringue.

Meringue.—Beat whites of two eggs until stiff, add gradually two tablespoons powdered sugar and continue beating; then add one-half tablespoon lemon juice or one-quarter teaspoon vanilla.

PRUNE PIE.

One-half pound prunes, one-half cup sugar, scant, one tablespoon lemon juice, one and one-half teaspoons butter, one tablespoon flour. Soak the prunes over night in water to cover. Cook with the sugar until tender. There should be one and one-half tablespoons of the syrup. Remove the stones from the prunes and cut in pieces. Line a pie plate with Pastry No. 1, cover with the prunes, add the syrup and lemon juice. Dot over with butter and dredge with flour. Moisten the edge with ice water, cover with a crust. Press the edges together, spread over the top one teaspoon lard.

SQUASH PIE.

One and one-quarter cups steamed and strained squash, one-quarter cup sugar, one-half teaspoon salt, one-quarter cinnamon, ginger, nutmeg, or one-half teaspoon lemon extract, one egg, seven-eighths cup milk. Mix sugar, salt and spice or extract; add squash, egg slightly beaten, and milk gradually. Bake in one crust, following directions for Custard Pie. If a richer pie is desired, use one cup squash, one-half cup each of milk and cream, and an additional egg yolk.

PUDDINGS

LEMON PUDDING.

Two eggs, two cupfuls sugar, four tablespoons cornstarch, two lemons, butter. Beat the yolks of the eggs light, add the sugar, dissolve the cornstarch in a little cold water, stir into it two teacups of boiling water, put in the juice of the lemons with some of the grated peel, mix all together with a teaspoonful of butter. Bake about fifteen minutes; when done spread over the top the beaten whites of the eggs and brown.

TYLER PUDDING.

Four eggs, three cupfuls sugar, one cupful butter melted, one cupful of cream seasoned with lemon. Bake in a paste.—Miss Narnie Holt.

PLUM PUDDING.

One pound of raisins, one pound of currants, one-half pound of butter, one-half pound of citron, five eggs, one teaspoon each of all kinds of spices, one-half teacup cold coffee, one pound sugar, Roller Champion flour to stiffen. Steam four hours.

MARSHMALLOW PUDDING.

Whites of four eggs beaten real hard, one tablespoon gelatine in one cup of boiling water, add cup of sugar in water and gelatine, and when cool pour over the eggs. Beat one-half hour and serve with milk. Nuts may be added.

WOODFORD PUDDING.

Three eggs, one teacup of sugar, one-half teacup of butter, one-half cup of Roller Champion flour, one cup of jam or preserves, one teaspoon of soda dissolved in three teaspoons of milk, cinnamon and nutmeg to taste. Mix all together. Bake slowly in a pudding pan.

TAPIOCA PUDDING.

Soak three tablespoons of pearl tapioca over night. Put the tapioca into a quart of boiling milk and boil half an hour. Beat the yolks of four eggs with one cup of sugar, add three tablespoonsful of prepared cocoanut, stir in the milk and boil ten minutes longer. Pour into a pudding dish. Beat the whites of the four eggs to a stiff froth, stir in five tablespoonsful of sugar, put this over top of pudding and sprinkle over cocoanut and brown in a hot oven. You can use vanilla if you haven't cocoanut.—Mrs. W. A. Reynolds.

BANANA PUDDING.

Slice one half dozen bananas and serve with custard and meringue. Custard for pudding: Boil one pint of milk, beat one-fourth cupful of sugar and the yolks of three eggs together, stir in the milk until thick. Use double boiler, flavor with vanilla. Meringue for above pudding: Beat whites of three eggs until light, add three tablespoonfuls sugar, heap in a large dish, set in the oven until brown. Cut in squares and place on each dish when serving. Serve ice cold. This serves six.—Miss Lucy Hall.

CHRISTMAS PUDDING.

One pound nicely chopped suet, one pound Roller Champion flour, one teaspoon salt, with one pound of bread crumbs, one and one-half pounds of raisins, nicely stoned, one-half pound of currants, one-fourth pound undried citron, one-fourth pound lemon peel, one ounce each cinnamon, cloves, allspice, one pound sugar. Mix these ingredients thoroughly, add one dozen eggs, well beaten: if not moist enough, add a little milk, some port, a wine glass of brandy. Requires good mixing. Will make two ordinary puddings. Boil six hours, tied in a tight cloth. Serve with lemon or brandy sauce.

SUET PUDDING.

One and one-half cups of suet (chopped fine), two cups of bread crumbs, one cup of raisins, two cups of Roller Champion flour, one-half cup sugar, three eggs, pinch of salt, one-half teaspoon of cloves, one-half teaspoon of allspice, one teaspoon of cinnamon, one teaspoon of soda (dissolved in hot water). Mix the bread crumbs with a cup of milk. Steam about two hours.

SPONGE PUDDING.

Three tablespoons butter, one cup scalded milk, one-fourth cup Roller Champion flour, one-fourth cup sugar, four eggs; melt butter, add Roller Champion flour and hot milk gradually. When thickened cool and pour into the beaten yolks of eggs, add sugar and fold in stiffly beaten whites, turn in a buttered dish and bake twenty-five to thirty minutes in a moderate oven.

CHOCOLATE PUDDING.

Three eggs, one cup powdered sugar, one cup flour, one level teaspoon baking powder, three tablespoons boiling water. Beat the whites of the eggs stiff and add gradually the powdered sugar. Beat the yolks until thick and add. Sift the flour and baking powder together thoroughly and add to the first mixture with the water. Spread as thin as possible and bake in a moderate oven. Spread with a chocolate filling and roll like a jelly roll. Serve with vanilla sauce.

Chocolate Filling.—Melt two squares chocolate, add one-half cup each of sugar and water, and one teaspoon butter. Mix one and one-half tablespoons corn starch with one-half cup milk and add to the first mixture. Cook over hot water eight minutes.

COTTAGE PUDDING.

One-quarter cup butter, one-half cup sugar, one egg, well beaten, one cup milk, two cups flour, two and one-half level teaspoons baking powder, one-half teaspoon salt. Cream the butter, add gradually the sugar and egg. Sift together thoroughly the flour, baking powder and salt and add alternately with the milk to the first mixture. Bake in a moderate oven thirty-five minutes. Serve with vanilla sauce.

ORANGE PUFFS.

One-third cup butter, one cup sugar, two eggs, one-half cup milk, one and three-quarters cups flour, two level teaspoons baking powder. Mix as Cottage Pudding and bake in small tins. Serve hot with orange sauce.

CHOCOLATE PUDDING.

Half a cake of chocolate broken in one quart of milk and put on the range until it reaches boiling point; then remove, and add four tablespoons of cornstarch mixed with yolks of three eggs and one and one-half cups sugar; stir constantly until thick; remove from the fire and flavor with vanilla, pour the mixture in a dish; beat the whites of three eggs to a stiff froth and add a little sugar; cover the top of the pudding with a meringue and set in the oven till a light brown. Serve cold.

STEAMED APPLE PUDDING.

Two cups flour, two and one-half teaspoons baking powder, one-half teaspoon salt, one tablespoon butter, seven-eighths cup milk, three or four apples cut in slices. Mix the flour, baking powder and salt together and sift twice. Work in the butter with the tips of the fingers and add the milk. Line the bottom and sides of a well buttered mould with the dough mixture. Put in the apples, sprinkle with sugar, one-quarter teaspoon salt, and one-quarter teaspoon nutmeg. Steam one hour and twenty minutes.

STRAWBERRY COTTAGE PUDDING.

One-third cup butter, one cup sugar, one egg, one-half cup milk, one and three-quarter cups flour, two level teaspoons baking powder. Mix same as Cottage Pudding, and bake twenty-five minutes in shallow pan; cut in squares and serve with strawberries (sprinkled with sugar and slightly mashed) and cream sauce. Sliced peaches may be used in place of strawberries.

INDIAN PUDDING.

One-third cup Indian meal, one quart milk, one-half cup molasses, one teaspoon salt, one teaspoon ginger. Scald the milk, pour slowly on the meal, add the molasses, salt and ginger. Bake in a slow oven two hours. Serve with butter or cream. The ginger may be omitted if desired. If baked too rapidly it will not whey.

CARAMEL CUSTARD.

One quart milk, five eggs, one teaspoon vanilla, three-quarters cup sugar, one-half teaspoon salt. Scald the milk. Add the sugar after stirring constantly until melted and light brown. Beat the eggs slightly, add salt and pour on the hot milk. Add the vanilla, strain into a buttered mould; set in a pan of hot water and bake about thirty minutes.

BERRY PUDDING.

Two cups flour, two and one-half level teaspoons baking powder, one tablespoon butter, one-half teaspoon salt, seven-eighths cup milk, one-half cup berries. Sift together thoroughly the flour, baking powder and salt. Work in the butter with the tips of the fingers and add the milk and berries. Turn into a buttered mould and steam one and a half hours. Serve with wine sauce.

SNOW BALLS.

One-half cup butter, one cup sugar, two and one-quarter cups flour, two level teaspoons baking powder, one-half cup milk, four egg whites. Cream the butter, add gradually the sugar and milk. Add the flour and baking powder sifted together thoroughly, then the egg whites beaten until stiff. Steam in buttered cups thirty-five minutes. Serve with preserved quince.

ST. JAMES PUDDING.

One cup molasses, one cup milk, one-third cup butter, three cups flour, three level teaspoons baking powder, one-half teaspoon salt, one-half teaspoon clove, one-half teaspoon allspice, one-half teaspoon nutmeg, three-quarters pound dates cut in pieces. Melt the butter, add to the milk and molasses. Sift together thoroughly the flour, baking powder, salt, clove, allspice and nutmeg, and add with the dates. Turn into a buttered mould and steam two and one-half hours.

GRAHAM PUDDING.

One-half cup molasses, one-half cup milk, one-quarter cup melted butter, one egg well beaten, one and one-half cups graham flour, one and one-half level teaspoons baking powder, one and one-half teaspoons salt, one cup raisins, stoned and cut in pieces. To the butter add the milk, molasses and the egg; then the flour, baking powder and salt sifted together thoroughly, and the raisins. Turn into a buttered mould and steam two and one-half hours. Serve with wine sauce.

FIG PUDDING.

Two-thirds cup suet, two cups soft bread crumbs, heaped, two eggs well beaten, one-half cup milk, one-half pound figs chopped fine, one level teaspoon baking powder, one and one-half teaspoons salt. Chop the suet and cream, using the hand. Add the figs, then the eggs and milk to the bread crumbs, mixed with the salt and baking powder. Combine the mixtures, turn into a buttered mould and steam three hours. Serve with yellow sauce.

CRACKER PLUM PUDDING.

Six common crackers, one quart milk, one cup raisins, three eggs, four and one-half tablespoons butter, one-third cup sugar, two tablespoons milk, quarter teaspoon grated nutmeg, half teaspoon salt. Split and butter the crackers, allowing three-quarters tablespoon of butter to each cracker. Stone the raisins and place between the cracker halves, putting them together in their original shape. Pour over the crackers the milk, scalded and cooled. Let stand over night. In the morning add the eggs, beaten and diluted with the two tablespoons of milk, sugar, salt and nutmeg. Bake forty-five minutes. Serve with wine sauce.

RICE PUDDING.

Four cups milk, one-third cup rice, one-half teaspoon salt, one-third cup sugar, grated rind one-half lemon. Wash rice, mix ingredients and pour into buttered pudding dish. Bake three hours in a very slow oven, stirring three times during first hour of baking to prevent rice from settling.

APPLE PUDDING.

One loaf stale bread, one-quarter cup butter, one quart sliced apples, one-quarter cup sugar, grated rind and juice of one-half lemon, one-half teaspoon grated nutmeg. Prepare the crumbs as for Plain Bread Pudding. Melt the butter and add to the crumbs. Put a layer in the bottom of a pudding dish, add the apples and sprinkle with the sugar, nutmeg and lemon mixed together, then cover with the remaining crumbs. Bake until the apple is tender, covering the first half-hour. Serve with sugar and cream, or cream sauce.

APPLE PUDDING.

One and one-half cups flour, three tablespoons butter, two teaspoons sugar, one-quarter teaspoon salt, one and one-half level teaspoons baking powder, one-half cup milk, one-half teaspoon grated nutmeg or cinnamon, two teaspoons lemon juice, apples. Sift together thoroughly the flour, sugar, salt and baking powder. Work in the butter with the tips of the fingers; add the milk. Pare and cut the apples in quarters. Butter a quart pudding dish and fill two-thirds with the fruit. Sprinkle with enough sugar to sweeten, and add nutmeg or cinnamon and lemon juice. Cover and bake until the apples are soft. Pat and roll lightly the dough mixture, place over the apples, cover and bake twenty minutes. Serve with hard sauce.

DESSERTS

LEMON ICE.

The juice of six lemons, one large sweet orange, one quart of water, two cups sugar. Stir until dissolved and freeze in the usual manner.

PINEAPPLE ICE.

One can sliced chopped pineapple, one can of sliced peaches, juice of four lemons, one quart of sugar, one quart of water; when nearly frozen add the well beaten whites of two eggs.

PINEAPPLE SHERBET.

Six lemons, four cups sugar, whites of five eggs, one quart milk, one large can pineapple. Boil sugar and two cups water, when cool add lemon and pineapple, add water enough allowing for milk and eggs to fill freezer. When frozen to a mush, add eggs well beaten and cream and finish freezing. Very good.

STRAWBERRY SHERBERT.

Pick and wash one and one-half pints of strawberries, and mash fine, add one and one-half pints of water, one pint sugar, juice of two lemons. When frozen to a mush add whites of two well beaten eggs and freeze.

PINEAPPLE SHERBET.

Boil three cups sugar with one cup of water for three minutes; add the strained juice of six lemons, two grated pineapples and ten peaches, mashed fine, and enough cold water to make three quarts. Chill, and when partly frozen add the beaten whites of three eggs.
—Miss Ethel Finch.

PLAIN BREAD PUDDING.

One small loaf stale bread, one quart milk, one-third cup of sugar, one-quarter cup butter melted, two eggs well beaten, one-half teaspoon salt, one teaspoon vanilla. Remove the soft part from the loaf, and put through a colander (there should be two cupfuls.) Scald the milk, pour over the crumbs, let stand until cool. Add the eggs, sugar, butter, salt and vanilla. Bake in a buttered pudding dish, in a slow oven, one hour. Serve with vanilla sauce.

FROZEN RASPBERRIES.

Mash a quart of red raspberries and cover them with a pint of granulated sugar. Whip a quart of milk to a stiff froth and beat it gradually into the mashed berries. Turn into the freezer. Do not grind, but pack in ice and salt for three hours. This is delicious served with or without whipped cream.

CHOCOLATE ICING.

White of one egg, one-fourth cup milk or cream, four cups sifted powdered sugar, one ounce of chocolate (melted) and one-fourth teaspoon vanilla. Add milk to egg, then sugar and beat all together, add chocolate last. If too stiff add more milk. Grated pineapple or cocoanut may be used instead of chocolate.

DELICIOUS PEACH DESSERT.

To prepare jellied peaches, pare and cut in halves one dozen peaches, and cook for ten minutes in boiling syrup, made of one and one-half cups of sugar and a pint of water. On taking the saucepan from the fire turn into it half a box of gelatine which has been soaking for two hours in about one-half cup of water. Set the saucepan into a basin of cold water, stirring occasionally until the mixture becomes cool, but before it turns to jelly turn the mixture into a mold and put in the ice for two or three hours. When ready to serve turn out on a flat dish and cover the jelly with whipped cream. A tablespoon of maraschino put with the gelatine improves the flavor of this confection.

A COMPOTE.

To make a compote of peaches, cut the pared fruit in half and put in a saucepan with four tablespoonfuls of sugar. Let them get heated through. Put each half peach on a square of sponge cake, hollow side up. Moisten one tablespoonful of corn starch with cold water, adding two teaspoonfuls of lemon juice and one egg very lightly whipped, mixing with the peach syrup, and let all boil together for a few moments. When slightly cool, pour over the peaches and put in a cold place. The syrup will jelly all about the fruit and make an appetizing dish. Serve with plain or whipped cream. This dessert is quickly prepared, or within an hour if you have ice.

PEACH FRITTERS.

Cut the peeled fruit in half, sprinkle with sugar moistened with maraschino, and roll them in powdered macaroons before dipping them in the batter. Fry to an amber color, roll in sugar, and serve hot.

PEACH CHEESE.

Peach cheese requires to every pound of fruit three and three-quarters of a pound of sugar. Pare and slice the peaches. Put the skins and pits in a saucepan with a little water and boil slowly. Strain through a jelly bag. Put the peaches in this juice, which should be almost cold, and boil until the fruit is a soft paste; stir and mash often while boiling; then add the sugar and boil slowly, stirring constantly. If, at the end of fifteen minutes, it is removed from the fire, it is peach marmalade. If it is boiled longer, or until thick enough to cut with a knife, it is cheese marmalade. This can be used for sweet sandwiches or eaten as a dessert, with cream.

A FINE SAUCE.

A peach sauce to use with a plain pudding—say a bread pudding—is made by mashing to a pulp very ripe peaches which have been pared and cut in pieces. Add sugar to sweeten and a tablespoonful of melted butter. Stir well together and put on the fire to cook. Serve warm.

A PEACH PUDDING.

A delicious peach pudding is made in this way: Fill a pudding dish with whole, peeled peaches, and pour over them two cups of water. Cover closely and bake until the peaches are tender; then drain off the juice from the peaches and let it stand till cool. Add to the juice one pint sweet milk, four well-beaten eggs, a small cup of flour, which has one teaspoonful of baking powder mixed in it, one cup of sugar, one tablespoonful of melted butter and a little salt. Beat well and then pour this mixture over the peaches; bake until a rich brown and serve with cream.

ANOTHER PUDDING.

Another way to make a peach pudding is to line the bottom of a deep dish with thick slices of stale sponge cake, soaked in sherry. Fill the dish with sliced and peeled peaches, well sweetened. Spread a meringue over the top and leave it in the oven long enough to brown. Serve very cold, with cream.

A PEACH PIE.

For a peach pie line a pie plate with good puff paste and fill with peeled and halved peaches. Sprinkle the fruit with sugar—about half a cup—and sift over one tablespoonful of flour. Add a few bits of butter and bake.

PEACH FOAM.

Pare and cut up half a dozen peaches, strain through a sieve and mix the pulp with powdered sugar, enough to sweeten. Beat the whites of three eggs to a stiff froth and add it to the peach pulp, and beat until thick, smooth and velvety. Pour into a mold, which must be placed on ice. Serve with sweetened, whipped, a plain, thick, "double" cream, and petits fours. Peach foam can be made of canned peaches.

AN ICE.

Frozen peaches make a good summer dessert. Peel and slice a quantity of peaches—about two quarts—cover with one pound of sugar and let them stand for two hours. Mash fine, add one quart of cold water and freeze the same as ice cream.

CONFECTIONERY

CANDY.

Two cups sugar, three-fourths cup corn syrup, one-half cup butter, teaspoon salt. Cook until brittle. Beat two eggs stiff, add candy slowly, then add ten spoonsful vanilla and nuts (pecans).—Mrs. J. A. Chambless.

PEANUT CANDY.

Four quarts peanuts before shelled, two quarts molasses, two teaspoonfuls vanilla. Boil molasses till done, add vanilla and soda, beat "like mad" then stir in nuts. Stir well and turn into a dish. If you want to keep it, lock it up.—Mrs. Will Wright.

FUDGE.

Chocolate, one-third of a cake; granulated sugar, two pounds; butter, one tablespoonful; cream, enough to thin the mixture. Put the ingredients together and let stand until thoroughly softened, then cook without stirring for ten minutes. Nuts may be put in afterward and it must be thoroughly beaten after being taken from the fire.—Katie Roemer.

PINOCHI.

Brown sugar, three cupfuls; cream or milk, one cupful; butter, size of a walnut; chopped nuts, cupful. Boil the sugar and milk together until a soft ball forms in cold water, add the butter, flavoring and nuts. Take from the fire and stir until it begins to harden. Put on buttered plates and cut into squares.—Katie Roemer.

DELIGHT.

Whip a pint of good thick cream and flavor it with vanilla. Halve and seed half a pound of white grapes, break up into small pieces half a pound of nut meats, and cut into small cubes half a pound of very fresh marshmallows. Stir all into the whipped cream.—Katie Roemer.

HOME-MADE CANDY.

Two cups of sugar, one cup of water, two tablespoons of vinegar and a lump of butter. Boil twenty minutes and let it get cool enough to pull.—Mrs. S. O. Griffith.

FUDGE.

Two cups sugar, one cup milk, two squares chocolate, piece butter half size of an egg (vanilla to taste); beat until thick and pour in buttered pans.—Mrs. A. W. Newbury.

DIVINITY CANDY.

Three cups of granulated sugar, three-fourths cup of corn syrup, one cup of water. Boil all together until it hardens when dropped in cold water; then pour over the beaten whites of three eggs. Add two cups of chopped English walnuts, one teaspoon of vanilla. Beat until smooth and creamy, then pour on buttered plates and when cold mark in squares.

COCOANUT CANDY.

Put into a suitable kettle four pounds white sugar, whites of two eggs, milk of two cocoanuts; place over fire until begins to thicken; drop in grated meat, stir slowly till it hardens when dropped into cold water; pour in buttered tins and mark off as desired.

BUTTER TAFFY.

Take two cups light brown sugar, one-half cup molasses, two tablespoons vinegar, two of water, one-half cup butter; boil fifteen minutes, or until brittle. Try in cold water.

FROSTED FIGS.

Whites of two eggs, tablespoon powdered sugar. Beat eggs stiffly, add the sugar and dip the figs singly in the frosting; set to harden or place in hot oven for a moment.

BUTTER SCOTCH.

Take three cups molasses, two of sugar, one of water and one-half cup butter; cook until brittle in water.

WHITE CANDY.

Three cups of sugar, one cup water, butter size of walnut, one tablespoon cream tartar, one teaspoon vanilla, cook until hardens in water, then pull.

CHOCOLATE FUDGE.

One cup brown sugar, one cup white sugar, one-fourth cup melted butter, one-half cup milk, one-fourth cup molasses. Let come to a boil and add cocoa or grated chocolate. Boil five minutes, and add one and one-half teaspoons vanilla.

CHOCOLATE FUDGE.

Pound and half sugar, three ounces chocolate, three-quarters pint cream, one-half teaspoon lemon juice. Pour the whole into a saucepan and heat slowly until thoroughly dissolved. Then boil until hard. Try by dropping a few drops in cold water. If it hardens quickly it is done. Turn into greased pan, and when partly cool cut into squares with a dull knife. Stand in a cool place until hard.—Miss Lucy Hall.

MAPLE FUDGE.

Break a pound of maple sugar into bits and pour upon it a cupful of sweet milk. When it has melted the sugar put over the fire; bring to a boil, add a tablespoonful of butter and cook until it hardens in cold water. Take from the fire and stir until it begins to granulate, then pour into a greased pan. As it cools, mark into squares with a knife.

PLAIN SUGAR CANDY.

Cover a heaping quart of "coffee" sugar with a pint of cold water, and when it has dissolved put over the fire in a porcelain-lined or agate ironware saucepan. As it heats drop in a bit of cream of tartar—as much as will lie easily upon a dime. Boil without touching it with a spoon until it strings like a silk thread from the tip of a spoon and hardens in cold water. This is the most critical part of the process. Experience is required to determine the exact instant at which the syrup should be removed from the fire. If left on too long it is too brittle to handle; if not long enough, it will string hopelessly in pulling and never crisp. The practiced eye detects the right instant at which the kettle should be lifted from the range and the contents turned out into a shallow buttered platter. As soon as the candy may be drawn into ropes by skilful finger tips it should be manipulated rapidly from hand to hand until white and porous. Lay then upon buttered boards or trays and break into lengths.

MOLASSES CANDY.

To three cupfuls of good molasses (New Orleans is best) allow one of light brown sugar. Pour over the mixture a cupful of vinegar. Let all stand for half an hour to dissolve the sugar and put over the fire in a porcelain-lined or agate ironware kettle. Bring slowly to a boil, stirring often to prevent burning. Test at the end of half an hour by dropping into cold water. When this spins into a thread stir in a heaping tablespoonful of butter. When this melts add an even teaspoonful of baking soda dissolved in boiling water, and take at once from the fire. Pour into buttered platters or tins, and pull as soon as it may be handled.

CHOCOLATE FUDGE.

Mix together a cupful of grated chocolate and one of coffee-sugar, half a cupful of milk and a quarter of a cupful of molasses. Boil, stirring often, until a little dropped into cold water hardens. Remove from the fire, beat in a teaspoonful of vanilla and pour into a buttered platter. Cut into neat cubes.

PEANUT BRITTLE.

When the molasses candy, made according to directions, is ready to pull, stir into it while on the fire a great cupful of roasted, shelled and skinned peanuts; remove from the fire, stir well and pour into buttered platters. As it hardens, cut into shapes.

VANILLA CARMELS.

Upon a heaping pint of confectioners' sugar pour four tablespoonfuls of sweet milk. When the sugar is wet through add as much cream of tartar as will lie upon a dime and set over a slow fire. Stir almost constantly after the boil begins. Cook until a little dropped into iced water takes on the consistency of putty. Pour then into a shallow pan and beat in two teaspoonfuls of vanilla. Keep on beating until you have a soft dough. Knead as you would bread dough, using a pastry board covered with sugar. Roll into a sheet half an inch thick and cut into squares.

NUT CANDY.

Into the kettle of sugar candy (see recipe) stir, when it is ready for pulling, enough pecan or hickory nut or walnut kernels to make it of the right consistency. Do it quickly, using the spoon as little as possible. Turn out upon a buttered platter.

MISCELLANECUS

FRUIT PUNCH.

First make a strong lemonade using a dozen lemons, then add a dozen oranges, cut fine with scissors, two boxes of strawberries, or a bottle of grape juice, one bottle cherries, one can pineapple. Sweeten to taste.—Mrs. Lois L. Keith.

PLUM SAUCE.

Three pounds of plums, three pounds of sugar, one pint of vinegar, one tablespoon of cloves, one tablespoon of cinnamon; mix well and cook slowly until a sauce is formed.—Mrs. Keener N. Matthews.

PEACH DUMPLINGS.

One and one-half cups flour, one and one-half level teaspoons baking powder, one teaspoon butter, one-half cup milk, and three peaches. Sift together thoroughly the flour and baking powder. Work in the butter with the tips of the fingers and add the milk. Toss on a floured board, pat and roll out to a little less than one-half inch in thickness. Peel the peaches, cut in halves and remove the stones. Cut the dough into rounds large enough to enclose the peach halves. Place in a buttered steamer and cook over boiling water for twenty minutes. Serve with cream sauce.

THE POPULAR JELL-O RECIPES.

Dissolve one package JELL-O, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce; but is delicious with nothing added.

SALTED ALMONS.

Shell one cupful of nuts, boil in strong salt water for ten minutes. Dry thoroughly on a cloth and sprinkle with melted butter or salad oil, a teaspoonful to each cupful of kernels. Spread on tin and put in hot oven until they are light brown. Shake often, watching carefully that they do not burn. Drain on blotting paper.

ORANGE MARMALADE.

Wash thoroughly two large or three medium seedless oranges. Slice very thin with two lemons. Add three quarts of water and let it stand twenty-four hours. Boil one hour. Add four pounds of sugar. Let stand twenty-four hours. Boil one hour and a half or until it jellies.—Mrs. Finch.

FRUIT SALAD.

Dissolve one package Strawberry or Raspberry JELL-O in one pint of boiling water. Slice two oranges or two bananas or any fruit desired, and when the JELL-O is half set stir fruit into same and set away to harden.

POTATO PAN CAKE.

Grate three large potatoes, then add two well beaten eggs and salt to taste. Have lard very hot and fry in large or small cakes.—Mrs. Albert G. Sullivan.

SOMERSET CROQUETTES.

Melt three tablespoonfuls of butter; rub into it three tablespoonfuls of flour; then add two-thirds of a cup of milk, stirring all the while. When the boiling point is reached add one-half cup of grated cheese and the yolks of two eggs. When the cheese is melted and the mixture is smooth take from the fire and add one cup of mild cheese, cut into small cubes. Season with salt and cayenne, and spread on a shallow pan to cool. Shape into round croquettes; dip into egg and then into crumbs. Fry in deep fat until brown, and then serve with the lettuce course, on a folded napkin.

FRUIT PUNCH.

Boil for eight minutes, three quarts water, three cups sugar. Let cool and add one cup strong tea fresh made, one cup liquid from brandied peaches, one pint raspberry or blackberry juice, juice of one dozen lemons, juice of one dozen oranges, one cup of grape juice to each quart of punch.—Mrs. W. W. Silk.

GRAPE WINE.

Twenty pounds of grapes put in stone jar and pour over six quarts boiling water. When cool squeeze thoroughly with hand. Allow to stand three days pomace, with cloth thrown over jar. Then squeeze out juice and add ten pounds sugar and let stand as much longer. Then take off skum, strain, bottle tight, and lay bottles on side in cool place.

STIFFENING CANE SEATS.

How many housekeepers know that if the seats of cane-seated chairs have become sagging and limp, they can be tightened by giving them a thorough washing with hot water, in which a little soda has been dissolved, and then putting them in a current of air to dry?

VANILLA SAUCE.

One cup water, one-half cup sugar, two tablespoons cornstarch, two tablespoons butter, one teaspoon vanilla; mix sugar and cornstarch, add water and boil five minutes, remove from fire and add butter and vanilla.

CHEESE FONDU.

Put one tablespoonful of butter in a saucepan, add one cup of milk, one cup of grated cheese, one egg beaten in a very little milk, one cup of bread crumbs. Stir all the time while cooking. It may be eaten in this form or turned into a greased pan and baked until brown. If the cheese seems about to curdle, add a pinch of soda.

A GOOD RECIPE FOR PLAIN FRITTERS.

One cup of milk, two cups of flour, two eggs, one teaspoonful of salt, one-half teaspoonful of soda, one teaspoonful of baking powder. Beat thoroughly and allow the batter to stand one hour before frying in order that they will not absorb the grease.

NEAPOLITAN OR LAYER JELL-O.

Dissolve the contents of one package Lemon JELL-O in one pint boiling water. Pour a little more than half of it into a square quart dish or mold and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it till it is light and pour it in the mold when the JELL-O already in it is cold and hard. Next, take a package of Strawberry JELL-O and prepare and divide it exactly the same way. When half is too cool to melt JELL-O already in the mold pour it in, beating the rest same as Lemon and adding it when JELL-O in mold is hard.

A REMEDY FOR ANTS.

It is said that an effectual cure for the ants that are the bane of many a good housekeeper is to melt together in an earthenware vessel a quarter of a pound of sulphur and two ounces of potash. When cold pulverize and sprinkle in the haunts of the sluggard's example. If the ants will not flee from this mixture be very sure the housekeeper will during the somewhat choky melting process.

DO YOU KNOW—

1. That household ammonia will take all the ink from the fingers of scribblers who use leaky fountain pens?
2. That a pinch of soda, added to milk or cream, in heating will keep it from curdling in custards, soups and blanc mange?
3. That pastry should never be touched by the hands in making? Use a chopper to mix in the butter and other shortening and a wooden spoon for mixing.
4. That a glass rolling pin is far better than a wooden one for rolling out pastry and biscuits? You can fill one with cracked ice, stopping the ends up tightly, and insure success in common pastry making.
5. That if new tinware be rubbed inside and out with lard or salad oil, then heated in a slow oven before it is used, it will not rust?
6. That people who are made bilious, or otherwise uncomfortable, by drinking milk may correct the trouble by adding a teaspoonful of limewater to each tumblerful? It will not affect the taste of the milk.

TEA HAIR TONIC.

Black tea as a basis for hair tonic is successful in many cases. Formula: Bay rum, 2 ounces; glycerine, 2 ounces; alcohol, 2 ounces; infusion of black tea, 10 ounces. Mix and perfume to

suit. The tea infusion should be made very strong, say an ounce of tea to ten or twelve ounces of boiling water. Let it steep for twenty minutes, then stand till cool; strain and add the other ingredients; apply with a soft sponge to the roots of the hair. It will darken blonde hair.

There is an easy and simple way to tell if a diamond is genuine. Make a small dot on a piece of paper with a lead pencil and look at it through the diamond. If it shows but a single dot the diamond is genuine. If it shows more than one or the mark appears scattered, it is false, no matter what it cost.

If you want to be the possessor of a good complexion, don't eat too fast. Lots of people ruin the texture of their skin by bolting their food. Regular meals, plain and wholesome dishes, and time to masticate everything perfectly, will do much to keep your complexion clear and bright. Never put off a visit to your dentist when it is necessary. To masticate your food properly the teeth must be in good working order.

A good shampoo mixture that cleanses the head and leaves the hair beautifully soft is made by dissolving half a level teaspoonful of borax in hot water, and mixing it with the strained juice of one lemon and the well-beaten yolk of an egg. Rub this well into the scalp and rinse in several lots of water. Rain water is best for washing the hair, and if you use ordinary water it should be boiled first.

TO REMOVE INK STAINS.

Prophylactic fluid will take out ink stains and mildew from white goods immediately. It never fails. We should have said prophylactic fluid and lemon juice. First apply the fluid, wash in clear water, then split a lemon and rub well over spots which fluid has turned yellow; then wash thoroughly, and your goods will be white as snow, no matter how large the spots or even if they have been washed and boiled. The prophylactic fluid can be obtained at any drug store and is good for a great many things.

FOOD VALUE OF NUTS.

Nuts are becoming more and more popular as an article of food. They have a food value of great importance, and have been neglected here in America for many years. In France and Italy the healthy common people find nuts as staple an article of food as potatoes are with us. Every one is familiar with the use of nuts in all sorts of cakes, both mixed with the flour and as a filling, but in many homes dishes made from nuts used as a vegetable are unknown.

Nut Butter.—Toy chopping machines can be bought and with these one may make a small quantity of nut butter each day and

thus have it fresh. Grind a quantity of nuts; pass through the chopper twice and then mix with fresh sweet cream, dairy butter or salad oil, as one prefers, smoothing the paste with a broad knife till it is thoroughly mixed. This butter makes delicious sandwiches spread between wafers or thin slices of white or broad bread.

Fresh Walnuts.—To keep walnuts from becoming dry, pack them while fresh in earthenware jars, sprinkle them with salt, place some damp hay on the top, cover the jars and keep them in a cool, dark place. Before using make a brine in the proportion of a teaspoon of salt to a pint of water; soak the walnuts in it for 24 hours, then dry them with a cloth. They may also be kept in damp sand in a cellar. Any dry walnuts may be freshened by soaking them in brine.

Salted Peanuts: Shell your peanuts and take off inner skins. Put a tablespoon of olive oil or melted butter in a pan and add enough nuts to cover the surface thoroughly. Sprinkle with salt and set in moderate oven. Stir often to brown all sides. When the nuts are brown and crisp they are done.

Baked Peanuts.—Shell and blanch one pint of raw peanuts; add two quarts boiling water and bake four hours in a covered vessel; season with one small tablespoon salt; add hot water as needed, and one tablespoon butter one-half hour before serving. Do not stir to mash. They should retain their shape and be perfectly tender.

Peanut Mayonnaise.—This is a trifle more elaborate than the plain peanut butter sandwich. Chop or grind freshly roasted peanuts to a fine paste; mix with mayonnaise and spread thickly between slices of bread.

Peanut Butter.—To make peanut butter, shell and skin freshly roasted peanuts and pound or grind them to a fine powder. Mix to a smooth paste with half as much butter as you have peanut powder. If the butter is fresh, add a little salt. Peanut butter is not unwholesome for hearty people, eaten in moderation. Dyspeptics will find it does not agree with them.

CARE OF KITCHEN UTENSILS.

To clean a frying pan, rub with a hard crust of bread and wash with hot water and washing soda. Never scrub it or the next food fried in it will be likely to stick.

To clean enameled or granite utensils whose contents have been allowed to burn, fill with cold water, add a piece of washing soda the size of an egg, and heat to boiling point. Wash at once, as the burned parts will then be more easily cleansed.

Saucepans and baking dishes should be filled with cold water immediately after using, so as to prevent the fragments clinging to them. By doing this they may be cleansed in half the time otherwise required.

Tinware should be washed in hot, soapy water, rinsed, then dried with a towel. Drying tinware on the stove darkens and sometimes melts it. If desired bright, first wash and then clean with either whiting or some mineral soap; not with sand, as this will cut through the soft metal and soon wear it out.

To clean woodenware, wash in hot soapy water and dry thoroughly. Never dry near the fire as excessive heat will crack the wood. Tables, bread and pastry boards may be scrubbed the way of the grain with fine sand, being careful to thoroughly rinse it all away afterwards.

The Tea Kettle. Never use water which has been standing over night in the tea kettle. In the morning fill with fresh water, boil and use at once.

The care of the refrigerator is of great importance. It must be regularly and thoroughly washed with hot water in which a piece of washing soda as large as an egg has been dissolved. A long handle brush should be kept to clean the waste pipe which may become clogged if neglected. The best refrigerators are made with movable shelves and separate compartments for different foods, thus minimizing the possibility of one food flavoring another.

Rusted ironware or sinks may be cleaned by smearing thickly with fat or grease, and then covered with powdered quicklime and left for several hours. Wash off with hot water and washing soda, using a cloth tied to the sink broom for the purpose, so as to avoid touching it with the hands.

To restore the color to ivory handle knives after they have become yellow, rub them with fine emery or sandpaper. This will restore their whiteness and take out the spots.

Coffee pots should always be bright on the inside to insure good coffee. By occasionally boiling soap, water and washing soda in them they will be kept in an excellent condition.

Brass Kettles. Do not use a brass kettle for cooking until it is thoroughly cleaned with salt and vinegar.

Kitchen Stove. The stove should have a thorough cleaning inside and out every two or three weeks. Many times it is blamed for not drawing or baking well when it is clogged up with ashes.

Stains on Tinware or Teacups can be removed by dipping a damp cloth in common soda and rubbing briskly. Wash and wipe dry.

Care of Kitchen Range. After broiling or frying, if any fat has spattered on the range, wipe the surface at once with newspaper.

To clean rusty and blackened knives, use half a raw potato dipped in brickdust.

Tumblers which have contained milk should be first rinsed in cold water before washing in hot water.

To Clean Copper or Brass. If copper or brass is very dirty, put some fine salt on a plate, dip into it a cut lemon and rub on the metal. The strong acid will remove the worst stain.

New Iron Kettles. Before using a new iron kettle grease inside and outside and let stand forty-eight hours; then wash in hot water in which a large lump of cooking soda has been dissolved.

Care of the Bread Board. Always wash a bread board with cold water and soap if you wish to keep it a good color. A little silver sand added to the soap will greatly improve the appearance if the board is discolored.

PRESERVATION OF FOODS.

To Keep Ice. If ice is wrapped in either flannel or several thicknesses of newspaper before being put in the refrigerator, it will not melt so rapidly.

Fresh Meat. When fresh meat comes from the butcher, and is not desired for use at once, remove it from the paper and put on a dish in the ice box, as the paper will absorb the juices. Never put meat directly on the ice, but always on a plate, as direct contact with the ice will destroy its flavor.

Fish, lemons, cheese or any strongly flavored food should not be placed in the same compartment with milk or butter.

Butter may be kept comparatively firm in warm weather by putting it in a bowl and covering with a piece of muslin, the edges of which rest in another bowl of water.

The Keeping of Fruit. In keeping fruit, let it be spread out separately in a light, airy place, no two pieces touching each other. If piled together, or if stored in a dark or damp place it will decompose rapidly.

Bread must always be allowed to get perfectly cold after baking before it is put away, or it is liable to become mouldy and sour.

Thoroughly scald daily all vessels used for milk.

Scald the bread pan and dry it thoroughly before putting the freshly baked bread into it, and remove all bread crumbs from it daily.

To keep squash after pie-making. If squash is left over, boil until soft, and put while hot into air tight cans. Run a silver knife down the sides of the can to allow all air to escape before covering. If properly done squash will keep almost indefinitely in this way.

Mould on Preserves. Mould can be kept from the top of preserves by putting a few drops of glycerine around the edges of the jar before screwing on the cover.

Canned foods should always be removed from the cans as soon as opened, and if possible they should be allowed to stand a little while before being served.

In purchasing canned goods examine the cans carefully and if the sides bulge outward reject them, as this denotes the presence of gas, which renders the contents unfit for food.

Store all canned foods in a cool, dry, and if possible, dark place.

A small dish of charcoal placed in your meat larder will keep the articles sweet and wholesome. Charcoal is a great disinfectant.

Uncooked meat should always be placed on a dish, as it loses flavor by contact with the ice.

Fish to be kept fresh should be sprinkled with salt and put in a cold place.

CARE OF THE TABLE.

A round or oblong dining table is the best, as it can be more readily arranged and decorated than a square one.

Table Pads. Cover the table with a thick pad made of either felt or double canton flannel, so as to prevent its being marked with hot plates or dishes, and also for the sake of quietness in serving.

The cloth should be put on exactly straight, with the center crease just in the middle of the table.

In laying the table allow at least two feet of space for each person; a little more if possible.

Napkins are no longer folded into fancy shapes, but plainly folded and laid beside each plate. Vienna rolls, or bread sticks, if served, may be placed between the folds.

Table linen and silver should always be the best that can be afforded, and should be immaculately kept. If silver is washed with plenty of hot water and soap, rinsed and dried thoroughly, it will require very little cleaning.

Table Decorations. Be careful that the table decorations are not such as to obstruct the view of the guests.

Footstools placed under the table will prove a source of great comfort at meal times.

CARE OF TABLEWARE.

Delicate glass and china must not be exposed to extremes of heat and cold, but should be gently heated before hot food is put into them.

Avoid Scratching Glass. Great care must be taken not to scratch glass, as this weakens it, and a very slight jar will suffice to break it at that point.

Glassware: Wash glassware that is not much soiled or oily in cold water; also tumblers that have been used for milk. Soapy water or water with a little ammonia, may be used where cold water is not sufficient; but it should then be wiped at once to prevent it from becoming streaky, while glass washed in cold water may be left to drain until nearly dry.

To clean cut glass a soft brush is necessary. In drying it, a good plan is to pack it in plenty of fine sawdust, as this will absorb the moisture where the cloth can not reach.

After washing fine china spread the pieces out till cool instead of packing them on top of each other. The warmth is apt to crack the glaze.

Sort the china into groups before washing and wash each group separately. Do not use soap on gilt china.

To clean silver, first wash it well in hot soapy water, then apply a little whiting with a cloth wet with either alcohol or water. Let the whiting dry on the silver, then rub it off with a cloth and polish with either a clean soft cloth or a piece of chamois leather, using a soft brush for corners or engraved work.

To keep silver that is not in constant use, wrap each piece separately in tissue paper and then altogether in old flannel.

Tarnished Silver. Damp air and imperfect drainage will cause silver to tarnish very quickly.

Vinegar bottles and cruets may be cleaned by putting into them finely crushed egg shells with a little water and shaking thoroughly.

Ivory handles of steel knives should never be put into water. Hold the handles while washing the blades, as the action of the water both loosens and discolors the ivory.

Sawdust and Chamois Leather used as polishers after cut glass has been thoroughly washed in soap suds will make it glisten and sparkle.

Rubbing silver or plated egg spoons with a little ammonia and salt will remove the discoloration caused by the sulphur in the egg.

To Wash Carafes. Half fill with hot soapsuds, to which is added one teaspoon washing soda. Put in newspaper torn into small pieces, let stand one-half hour, occasionally shaking. Empty, rinse with hot water, drain, wipe outside, and let stand and dry inside.

China packed in a pan is liable to crack if boiling water be poured over it.

HINTS ON CARVING.

The carving of fish requires care, attention and experience or the flakes will fall to pieces. A piece of the thick, and also of the thin flesh should go with each portion. The head pieces of all fish are considered the most delicate and the tail the least desirable. Where the roe is cooked a piece of it should be served with each portion.

Fowls must be held firmly in position with the carving fork, breast up, and the wings and legs should be removed first with a sharp knife. A piece of the breast should be attached to each wing. Next cut the breast into thin, delicate slices, after which remove the side bones, and if necessary to serve the back, divide it into two portions. Divide the legs at the joint before serving. The second joint is a choice portion, but the "drumstick" is not to be despised, providing the tendons have been removed before cooking.

In serving birds, a good rule to remember is that the leg of a flying bird and the wing of a swimming bird are the choicest portions.

Sirloin of beef must be cut in very thin slices; cut with the grain of the meat and serve, if possible, a portion of the upper part and a little of the tenderloin with each helping.

In carving a leg of lamb or mutton, cut through the thick side toward the bone. Cut lamb or mutton in rather thick slices.

Tongue Must be Cut Very Thin. The center slices are the most delicate. A piece of fat from the root should be given to each person. The tip and root should not be served, but may be grated or pounded for potted meat.

Loins of veal are cut from the small end, and a small piece of the kidney and fat should be served with each portion. If loins are properly jointed by the butcher the work of carving them is much simplified; but this is a matter which must have attention when the meat is purchased, as it is seldom properly done.

To carve a turkey, insert the carving fork across the middle of the breast bone. Cut through the skin between the breast and the thigh. Bend the leg over and cut off close to the body and through the joint. Cut through the top of the shoulder down to the wing joint. Shave off the breast in thin slices, slanting from the front of the breast bone down toward the wing joint.

Corned beef should be placed, while hot, into a pan or mold in layers of fat and lean, with the fibers running the long way of the pan. After pressing, place it on the platter and slice from the end. This gives uniform slices. Cut across the grain, each one having a fair proportion of fat and lean.

LAUNDRY WORK—REMOVING STAINS FROM CLOTHING.

To remove tea and coffee stains, stretch the stained place over a bowl and pour boiling water through the stain.

To remove wine or fruit stains put a layer of salt on the stain as soon as made and treat with boiling water the same as for tea stains.

To remove ink stains. While fresh soak in milk, using fresh milk as it becomes discolored. If the stain has been allowed to dry use salts of lemon, first wetting the spot, then rubbing the salts on and rinsing well with cold water. It may sometimes be necessary to repeat the process.

For paint stains, rub with turpentine or benzine, or if very obstinate, they can be removed by touching with chloroform.

Machine oil stains should be rubbed with soap and cold water. Hot water may make these stains permanent.

Perspiration stains should be removed by rubbing with soap and laying the garment in the hot sun.

Shoe leather stains on white stockings may be removed by applying oxalic acid diluted with water, in the proportion of half an ounce of acid to a pint of water. Rinse and repeat until the stain is gone. Wash very thoroughly afterwards or the acid will leave a mark of its own.

For grease spots, chloroform, ether, turpentine or alcohol may be used; but for very delicate fabrics naphtha is better than either, as it leaves no mark of its own which the first named remedies are liable to do.

To take out grass stains, wash the stained part in alcohol and rinse in clear water, if possible while the stain is fresh.

To remove mildew, rub over the marks with the juice of a raw tomato, sprinkle with salt and lay in the sun. Repeat the process if necessary two or three times.

To remove acid stains, such as vinegar or lemon juice, which will often change the color of colored fabrics, sponge very lightly with ammonia and water, using one tablespoon of ammonia to four of water.

To remove blood stains, saturate with kerosene oil and let stand a few moments, then wash in cold water.

Order of Laundry Work. In preparing for the day's work divide the clothes as follows:

- 1 Flannels.
- 2 Bed linen and body clothing.
- 3 Table linen.
- 4 Colored articles.
- 5 Stockings.
- 6 Coarse kitchen towels, etc.

Soaking Clothes. All body, table and bed linen may be soaked before being washed. This may be done over night, but if left until the morning of washing day, it would be well to put a little ammonia into the water to loosen the dirt. Colored clothes and flannels must never be soaked.

In Washing Flannels use warm water, soap jelly and a tablespoon of ammonia to each gallon of water, as this absorbs grease and perspiration and prevents shrinking. Let the flannels be washed early in the day, that they may dry before the sun gets too hot.

To Wash Colored Ribbons make a strong lather of cold water and fine soap. Wash the ribbons and rinse them several times, always in soapy water, not clear water. When partly dry iron between thin pieces of muslin, having the ribbon perfectly smooth.

To Wash Fine Lace Handkerchiefs, put them into warm water with a few drops of ammonia, and wash with castile soap. Do not iron, but pull out the lace and spread the handkerchief out until nearly dry on any perfectly smooth surface. Then fold and press under a heavy weight.

Starched muslins, laces and prints will look nicer and iron more easily if dampened with hot water instead of cold.

Bluing. Any soap that is left in the clothes will affect the bluing, because the alkali in the soap decomposes the coloring matter and causes it to form iron rust spots. Therefore be most particular about rinsing the clothes.

To impart extreme stiffness to starch, add to one quart of starch a teaspoon of gum arabic and the same of baking soda dissolved in a very little water.

Starch is much improved by long boiling instead of being made in the usual way, by pouring the boiling water on it without further cooking.

Borax is one of the most useful and satisfactory helps in laundry work. It is safer to use than washing soda, because its action is not so violent. It softens the water and dissolves fats and starches. It does not harm either color or material, and when used in starch it gives a gloss and prevents the irons sticking.

Setting of Colors. Salt and water in proportion of four table-spoons of salt to a gallon of water will set colors, as will also ten cents worth of sugar of lead to the same proportion of water; but as the latter will also set the dirt it is imperative that it be done before the garment is at all soiled.

To Clean Fine Laces, either black or white, soak them in alcohol for half an hour, covering so as to prevent evaporation. Then rub in the alcohol till the lace is clean, squeeze as dry as possible and pull out the edge carefully. Press until quite dry. If much soiled rub gently in soap suds before putting into the alcohol.

To Bleach White Garments use one tablespoon of borax in one gallon of water. Wet the clothes, dry in the sun and repeat the process if necessary.

To iron shirt waist sleeves use a small board shaped like the sleeves, which can be bought for a few cents. Cover it with cotton or flannel and insert in the sleeve before ironing. It will be found not only to lighten the labor, but also to improve the appearance of the garment when finished.

IN HOUSE CLEANING TIME.

To kill moths in carpets on the floor, spread a cold damp cloth on the carpet, iron it with a hot iron and the steam thus caused will kill the moths.

If the seats of caned chairs are sagging, turn them upside down, wash well with soapy water, soaking, so as to thoroughly wet them, and in drying they will stiffen to almost if not quite their normal condition.

To drive away red ants keep a small bag of sulphur in the drawers or closets they frequent and they will disappear.

To clean soiled wall paper take half a loaf of bread and gently rub the soiled portions, working always in a downward direction. As soon as the bread is soiled cut off a thin slice.

To clean picture frames and glasses wash with warm water with a teaspoon of ammonia to a quart of water. For gilt frames use the water in which onions have been boiled, as it will restore their brightness. Loose dust that has settled on picture frames and mouldings may be best removed with a broom covered with flannel or cheese cloth, as it will cling to the cloth and not be scattered over the room.

Clean white paint with warm water, using a little whiting on the wash cloth, and rinsing afterwards with clear water.

Clean painted walls with ammonia water, using 4 tablespoons of ammonia to six quarts of clear water. Then rinse with clear water and rub as nearly dry as possible.

Windows may be cleaned best with warm water and a little ammonia squeezing the cloth as nearly dry as possible before beginning the work. A frequent cause of streaky windows is that the cloth used was too wet.

To Save Carpets. If possible always have an interlining of paper between floor and carpet, and if it can be arranged it is a wise plan to turn the carpet around occasionally to equalize the wear.

A good furniture polish is a mixture of vinegar and sweet oil put on sparingly with a flannel, and the furniture polished with a clean cloth.

To make furniture polish that will keep use equal parts turpentine, spirits of wine, linseed oil and vinegar well shaken together. Use sparingly or the result will be extra work in polishing.

An excellent way of cleaning carpets is to scrub and wash them with the following mixture: Put into a large pan, one gallon of water and add to it one pound of yellow soap shaved thin, and half a pound of washing soda. Let these boil together until the soap and soda are melted. Wash only a small portion of the carpet at once and rinse with clear water.

Clean mirrors with ammonia water. Do not let the direct rays of the sun fall on mirrors if it can be avoided, as they affect the metallic coating on the glass.

The best duster is a damp cloth, as this collects the dust and holds it. A feather duster is useless, as it only moves the dust from one place to another.

Do not use cornmeal or tea leaves in sweeping carpets. The cornmeal has been known to attract water bugs if not very carefully swept up, while tea leaves, unless well washed, are liable to leave a stain. If anything is used let it be small pieces of newspaper, well dampened and sprinkled about the floor.

To prevent matting from becoming dark colored wash it occasionally in salt and water.

Eider down bed covers are apt to become hard after long use. They may be restored to elasticity by hanging in the sun for a few hours.

To clean the railing of banisters wash off the dirt with soap and water, and when dry rub with two parts of linseed oil and one of turpentine. If the odor of turpentine is objected to use two parts of sweet oil to one part of alcohol; but the former preparation is the more desirable.

A good polish for hard wood floors is made as follows: Melt together in a bowl set in hot water, half a pint of turpentine, two and one-half ounces of powdered resin and three-quarters of a pound of beeswax. Do not let these ingredients come in contact with fire while being melted, as they are all inflammable. When melted apply with a soft cloth and polish with a brush.

To Prevent Fabrics Becoming Yellow. To prevent white fabrics, such as tulle or silk evening gowns, choice lace or crepe shawls, becoming yellow when packed away, sprinkle bits of white wax freely among the folds.

Accidents and Antidotes

Burns and Scalds. In case of a burn or scald, relief may be obtained immediately by applying a linen rag saturated with a solution of carbonate of soda, and keeping the rag constantly wet, or by covering the injured place with a rag soaked in linseed oil and lime water. It will be found well to keep a bottle of the oil and lime water in equal parts always ready in case of an emergency. If the skin is removed by the burn the place may be thickly sprinkled with flour, then covered with cotton to exclude the air. The dressing on a burn or scald should be removed as seldom as possible, as this retards the healing.

Bruises. For bad bruises bathe with a solution of tincture of arnica, using two teaspoons to half a pint of water; or if this can not be easily obtained use one part vinegar to three parts water.

Foreign Matter in the Eye. Bathe the eye gently with either milk or one part lime water to three parts plain water. Forcibly blowing the nose will sometimes remove small substances from the eye.

To Remove Foreign Substances from the Ear. Great care must be taken, as the ear is so easily injured. If it is a solid substance it may sometimes be removed by the aid of a hair pin or a piece of fine wire doubled so as to form a loop. In the case of an insect lodging in the ear a few drops of oil will cause it to float to the surface.

Choking. In some cases of choking the obstruction can be removed by the finger; but failing in this, the swallowing of some hard substance, such as a crust of bread without mastication, will generally give relief.

Poisoning. In all cases of poisoning it is safe to give an emetic, though where the nature of the poison is known one can work with more certainty of results. In poisoning by an alkali, weak vinegar and water or chalk and water may be used. Where the poison is acid in its nature, milk or whites of eggs in large quantities will be found of service. If narcotic, give an emetic, and when the stomach is emptied give strong coffee and do everything possible to keep the patient awake. For poisoning by carbolic acid give large doses of olive oil or melted butter.

For Insect Stings. Remove the sting if it remains in the wound, then a little ammonia water or carbonate of soda and water will relieve the discomfort.

Convulsions. Give a hot bath without delay and rub the body. Do not give medicine unless ordered by the doctor.

Croup. Give an emetic and a warm bath, and apply a sponge wrung out of warm water to the throat to ease the breathing.

THINGS WORTH KNOWING.

A sure exterminator for croton bugs is a mixture in equal parts of powdered borax and sugar.

To exterminate ants, wring out a sponge in a solution of sugar and water and put it on a plate in the room infested with the insects. Very soon it will be filled with ants, and may be plunged in boiling water to get rid of them, and used again in the same manner.

Any acid spilled on marble will quickly disfigure and finally dissolve it. To neutralize its effects pour a solution of an alkali, such as washing or carbonate of soda, borax or ammonia over the stain. The polish may be restored by rubbing with powdered pumice stone moistened with water; but it will take much patience to restore it to its former condition.

Oil or grease spots on marble may be removed by spreading with a paste of Fuller's earth and water and allowing this to remain for two days. Wash off and, if necessary, polish.

To temper new iron vessels fill them with cold water and heat slowly; then allow the water to remain until cold.

Keep the wax-coated boxes in which the crackers are packed, as they make excellent polishers for irons instead of the little blocks of paraffine wax generally used.

To harden earthenware, put into a pan of cold water and bring slowly to boiling point, cooling slowly afterwards.

To prevent salt from lumping mix it with cornstarch in the proper proportions of three teaspoons of cornstarch to one cup of salt.

To wash water bottles that have become stained put in newspaper torn into shreds, then half fill with hot soapy water in which has been dissolved a little washing soda. Let it stand for about half an hour, shaking occasionally. Rinse with clear water, drain and dry.

Dusting. Much labor will be saved in dusting by using a damp duster, which will collect and hold the dust instead of merely moving it from place to place. When the work is completed wash the duster and so get rid of the dust.

To remove the smell of fresh paint put a pail of cold water in the room and change it every two or three hours.

The unpleasant creaking of closet doors and bureau drawers can be remedied by rubbing the edges with soap.

Rusty Screws. When it is desired to remove a rusty screw which fails to yield to the screw driver, apply a heavy skewer or other piece of metal, heated red hot, and when the screw itself is hot the trouble will be overcome.

Brilliant Light. A pinch of salt put into the lamps when they are filled with oil will cause them to burn with more brilliance.

The contents of the inner vessel of a double boiler will cook much more rapidly if the water in the outer compartment is salted in the proportion of half a cup of salt to two quarts of water.

In scrubbing floors or tables the easiest plan is to cover only a small surface at once, thoroughly cleansing and drying only that portion of the wood that is easily within reach. In this way the work will be found less tiring.

Moisten grease spots with cold water and soda before scrubbing, as this will cause them to be more easily removed.

Rag Bags. In an upstairs closet or store room have several bags of varying sizes, in which may be placed as they accumulate pieces of dress materials, trimmings, old cotton and linen for repairing, etc. It is a good plan to have the bags made of a piece of the same kind of material they are to contain, so that no time may be lost in searching for the right one.

A few drops of oil of lavender scattered through a book case in a closed room will save a library from mold in damp weather.

The ravelings cut from new table cloths before hemming are the best thing that can be used in darning holes or thin places in the worn ones.

Soak new brooms in strong, hot salt water, before using. This toughens the bristles and makes the brooms last longer.

To make the cutting up of beeswax easier keep the knife heated by dipping it frequently in a pitcher of boiling water.

To clean a sponge that has become slimy and unpleasant, soak it in milk for several hours, wring out and rinse thoroughly in warm water to which has been added a teaspoon of carbolic acid.

Paint on cloth or woolen substances can be readily removed with chloroform. Keep the chloroform bottle well corked while rubbing, as it evaporates rapidly.

Lamp Chimneys rubbed with salt after washing gives them a surprising brilliancy.

An excellent deodorizer and disinfectant is made of a solution of chloride of zinc, which can be obtained at any druggists, used in proportion of one pint to four gallons of water, which forms a most efficient deodorizer and disinfectant, promptly neutralizing noxious effluvia and arresting animal and vegetable decomposition. As a cleansing and purifying agent for sink spouts, urinals, water closets, privies and like place, it is invaluable.

Soap Jelly for Washing Flannels and Delicate Fabrics. To make soap jelly shave thinly half a pound of soap into a saucepan and pour over it one quart of boiling water. Boil until the soap is melted, pour into a bowl or tin, and when cold it will be found to be a stiff jelly, which will readily dissolve in warm water. It is preferable to ordinary soap in washing flannels and delicate fabrics, where it is undesirable to rub the soap directly on the garment itself.

To save matting when sweeping have a cotton flannel cover to put on the broom, as this will be found to take up the dust easily and save the matting much wear, as a bare room splinters the straw badly and soon makes it rough.

To beat whites of eggs quickly, put in a pinch of salt. The cooler the eggs the more quickly they will froth.

To prevent cheese from moulding wrap it in a cloth wrung out of vinegar and then in a wrap of paper.

A tablespoonful of turpentine in a clothes boiler will whiten linen goods and cotton domestics, take out stains and render washing easy.

Corn meal is very cleansing, and will clean goods as well as soap.

Celery will keep for days in perfect condition if washed, the tops trimmed off, and the stalks put into a canning jar and sealed.

A cabbage is rendered more wholesome if boiled in two waters; the first carries off the strong oil and odor of the vegetable.

Ivory carvings that have become discolored may be restored by a very simple process. Paint them over with spirits of turpentine and expose them to the sunshine for two or three days.

To remove bloodstains from denim or cretonne pillow covers and pillow ticks, where soap and water can not be used, make a thick paste of laundry starch and warm water and cover the soiled place with it; let it remain until perfectly dry, when it can be brushed off. If the stain has not entirely disappeared, repeat the process.

Ink spots, if treated while fresh with a thick paste of skim milk and starch, and left with this on for two days, will be hardly visible when it is brushed off. Repeat if necessary.

Better than scrubbing your cuticle with soap is to have in every bath room flannel bags filled with this mixture: One quart of bran, one ounce of orris root, one ounce of almond meal and one small cake of castile soap shaved in strips. Each bag should be about six inches long and four wide.

Tomatoes are an alterative for the liver, a sovereign remedy for dyspepsia and indigestion. Tomatoes are valuable in all conditions of the system in which the use of calomel is indicated by believers in drugs which cure one disease by substituting another.

Colored goods should be ironed on the wrong side.

Embroidery should be ironed on the wrong side on a piece of flannel, and it should be kept long enough under the iron to dry it thoroughly.

Household Information

TO WASH COMFORTERS.

Melt one bar of white soap in one-half bucket of water. If the comforter is very soiled at edges, place the same on large laundry table or clean floor. Pour on part of the soap and rub gently with the flat of the hand, taking care not to disturb the cotton. Turn gently, if necessary, and repeat operation on the other side. Then fold the comforter lengthwise to fit the wringer; fold again crosswise to fit the washtub; put it in the tub with good strong suds, rubbing the layers as they can be reached with the flat of the hand. See that it is in a perfect fold, without twisting in the least. If this is done where there is hot running water, the water may be changed as often as desired. Wring and put on line on a windy day. If good cotton is used and crossed in the making, a comforter may be washed many times and be as fluffy as a new one. If not much soiled, the first rubbing may be omitted.

SOAKING CLOTHES.

I think few people realize the help to laundress and the saving to garments in having them well sorted and soaked in strong suds the day before washing. We use one tub and three galvanized buckets for soaking clothes. We melt one bar of family soap and one-half bar of white soap for a large washing, and rub a trifle more on soiled places.

Remove the fruit stains from table linen with boiling water poured through them; put in a pail of clear water while attending to other things; then pour on fresh warm suds, leaving them in the pail. Then put sheets and underwear in tub with warm suds, towels in one corner. Put handkerchiefs in a bucket with cold suds; put bucket on the fire long enough to heat the water, but do not let it boil. Then put handkerchiefs through the wringer, and all disagreeable mucus will be gone. Then they can be placed with the rest of the clothes.

In the morning the suds may be removed, if the clothes are very soiled; if not, just add hot water to start the washing.

CURE FOR FROSTED FEET.

I have learned something of so much value that I must pass it on. For years I suffered with chilblains, so that often I could not wear shoes. I read that permanganate of potash (30 grains), dissolved with one ounce of water, applied frequently with a swab, was a sure cure. I tried it (5 cents will buy 60 grains), and my feet are well. I used it several times a day.—H. S. W.

RECIPE FOR HOME-MADE SOAP.

Two quart cans of grease, one can of lye dissolved in one quart of cold water. Heat the grease and when both are lukewarm pour the lye into the grease, stirring all the time. Add, immediately, one cup of ammonia and two heaping tablespoonfuls of powdered borax, dissolved in one-half teacupful of warm water. Stir until as thick as honey and pour into a pasteboard shoe box lined with waxed paper.

You can make soap in ten minutes; put water into a frying pan, drop the lye in and stir. It cleans the pan at the same time.

Heat the grease and strain into a clean scrubbing bucket. Pour the lye into the grease, then the ammonia and borax and stir for a few minutes. Finally, pour all into the box. What remains in the bucket is good for scrubbing floors and tables. No other soap will be required.

TO MAKE JAVELLE WATER.

Always dilute. To one gallon of water add a one-pound can of lime and four pounds of common washing soda (sal soda). Allow it to boil ten minutes. When cool, turn into bottles. A cupful in a tub of water will loosen dirt in the most soiled clothing, bleaching perfectly. It acts like magic on greasy cooking utensils. It will clean drain pipes, removing all bad colors.

TO CLEAN DRESS GOODS.

Have ready enough gasoline to cover the stuff, and a bar of white soap. Put in the garment or "goods;" rub soap upon it until every part is touched by it; souse and rub until the gasoline is "sudsy." Wring out as dry as you can; rinse in a fresh supply of gasoline and wring again; another supply of gasoline, squeezing and wringing hard. Rinse once more and hang on a line to dry without wringing. If there are grease spots, baste a white thread around each that it may be visible after the stuff is wet. Rub soap upon them. As a rule you need not iron stuffs thus washed. Pull them into shape while drying. If the article is not greasy it will not be necessary to use soap.

SLEEP AFTER INJURY.

For example, for the lump on the head, the bruise upon the softer flesh, hurry the child into the bath room or kitchen or wherever hot water may be had at once and in quantity. Hold a sponge soaked in water as hot as can be borne comfortably upon the injured spot, renewing it, as it cools, until the pain subsides.

A little extract of witch hazel tends to relieve the pain. It was an old-fashioned fallacy which led the mother to keep a child awake by coaxing or commands if he showed any disposition to sleep after a fall. When a baby is exhausted by crying with pain, the best thing that can be done for him is to allow him to sleep. If excessive drowsiness supervene upon a fall or blow upon the head, it is an indication of a shock to the brain. Do not aggravate the possible concussion by enforced wakefulness. Bind a cloth wrung out in iced water about the child's head, and send for the doctor.

Have always within easy reach a store of old linen from which hems and seams have been trimmed that the linen may be torn readily and evenly into bandages. In the treatment of a cut, find out, first of all, with what the wound was made—whether glass, a rusted nail, or a clean, sharp blade. In any case, the first thing to be done is to cleanse the wound thoroughly. If there be danger that rust has worked into the cut, hold the sides open under warm running water for a full minute. Neglect of this simple precaution has caused lockjaw in more than one instance. When cleansed the wound should be closed and bound up with perfectly clean and soft linen. Keep this on until the bleeding has stopped entirely, and the soreness is abated. In 999 cases out of 1,000 a bit of sticking plaster will complete the cure.

READY FOR BURNS.

If the wound be deep, and excessive bleeding follow the injury, improvise a tourniquet by tying a strip of strong linen above the wound. Pass a pencil under this and give it a twist, pressing the bandage deeply into the flesh, and checking the flow of blood in artery and veins. This done, send for the doctor. Keep always within easy reach a bottle of lime water and olive oil in equal parts to be used for burns and scalds. If you have not these at hand, cover the injured parts with a mixture of flour and baking soda, binding raw cotton over all to exclude the air more thoroughly. A homely extempore salve for a burn is made of lard and soot taken from a chimney in which only wood is burned. Coal soot must not be used for this purpose.

I have spoken of the danger of a wound made by a rusty nail. Another possibility involves a peril so grave as to merit a separate paragraph. Any wound contracted in a stable, or in the neighborhood of one, should be treated instantly and with special care. Science has revealed, within late years, the peculiar virulence of microbes that swarm in unseen myriads in the vicinity of stables and barn yards. The merest scratch received in such places is not a trifle. This is one of the things which every mother and wife should know. No salve or embrocation kept and used in the stable should ever be applied to the abraded cuticle of a human being.

All stings of insects—hornets, wasps, bees, etc.—are acid, and should therefore be treated by an alkali. Household ammonia, baking soda or common salt, wet into a paste and applied instantly to the sting, will generally bring relief after a few minutes. If swelling and extreme inflammation follow the sting, cover the inflamed surface with a bit of linen saturated with laudanum and water, and keep the cloth wet with this until the swelling subsides.

If a fish bone or other small sharp object lodge in the throat, make the sufferer chew and swallow large mouthfuls of bread—corn bread if you have it. This will encyst the troubler and carry it downward at the same time.—M. H.

FOR SCISSORS, SEWING MACHINES, ETC.

Using kerosene on the scissors now and then keeps the blades bright and preserves their edge. This same every-day lamp oil is the best agent for keeping the sewing machine in good order. It can not be used as a lubricant; only the best sewing machine oil should be used to lubricate the sewing machine works, but the bearings and iron work should occasionally be rubbed with a cloth moistened in kerosene oil and a drop or two injected into the oil holes. This will often rectify a cranky machine.

OIL BATHS.

An oil bath is often very beneficial to a fragile child or adult. After a warm bath dip the fingers in a cup of sweet oil and go over the entire surface of the body, using only as much oil as the skin will take up. This will often fatten a thin, scrawny child or an adult.

FOOD FOR BABIES.

Sometimes a child who has to be fed seems dissatisfied with a milk diet and ceases to thrive on it. Then try soaking whole wheat bread in boiling water and adding a little bit of fresh butter, cream, or a spoonful of beef juice. A child a year old can have fruit juices, a little well cooked rice, beef broth not greasy, the soft pulp of baked apple and the juice of stewed prunes, these last two being laxative in their action on torpid bowels.

WRINKLED CLOTH GOWNS.

If cloth dresses are wrinkled through packing, draw the bath tub full of hot water and hang the dress over it to steam. The wrinkles will soon disappear. This also freshens lace and chiffon gowns. In packing always stuff sleeves with a little torn paper, laying the waist flat.

This Great Store Sells Everything

and Everything is Just as Much a Bargain as This Suite of Furniture

Order Today

DRENNEN COMPANY

Great Department Store
Birmingham, Ala.

Our Furniture Leader

1000 Suits for Alabama Farmers!
Yes, we have arranged this splendid offer on the basis of selling the Union 1000 Suits. Send in your order now.

This Complete Suit just as pictured f.o. b. Birmingham, Ala., \$17.50



Chicago Houses Can't Touch It



72 inches high, of good select oak, with double lock, glass front to each golden oak. A leader

THIS ENTIRE SET IS READY FOR SHIPPING SECURELY PACKED FROM BIRMINGHAM

SHOW THIS OFFER TO YOUR NEIGHBORS

THIS SOLID OAK BEDHEAD ALONE
\$6.50

THIS SOLID OAK WASHSTAND ALONE
\$4.50

THIS SOLID OAK DRESSER ALONE
\$9.00



Golden Oak Top 17x20
This stand is well made and of solid oak throughout, glass front, brass trimmings and casters



Golden Oak Top 18x24
New Mirror 18x24 This Dresser is well made of solid oak and finished in the glass, with new brass trimmings and casters



You Can't Beat This Offer



Make up an order from every home for one of these fine sets at this bargain price

Every Economical Housekeeper will investigate our monthly Grocery lists and send her orders where she saves money on every dollar she spends. Our Spring Catalogue is now ready. Write for it today.

Drennen Co. Great Department Stores BIRMINGHAM ALABAMA

PEACH GUM MUCILAGE.

The gum that exudes from peach and plum trees, if dissolved in vinegar, makes an excellent mucilage that will keep indefinitely and mend anything that glue will mend.

A GOOD THING.

Boil four pounds sal. soda (common washing soda) in one gallon of water ten minutes and then add one pound acme chloride of lime, having same entirely free from lumps. When cold, strain off and keep tightly corked. Observe these directions carefully. I like to pass good things round, therefore can not extol the virtues of javelle water too highly. It is one of the best and cheapest of disinfectants. Forty cents for the sal. soda and 20 cents for the lime will make sufficient to last for months. It is fine for the lavatory, bathtub, kitchen sink, and water closet. One or two table-spoonfuls are enough for once. It can not be equaled for taking out all fruit and grass stains on the hands or clothing. It will also remove paint and buggy grease, as well as machine oil spots. Apply full strength on the places and rinse in clear water without soap. If first application doesn't remove, continue to apply and rinse till all is removed.—Mrs. L. B.

A SURE EXTERMINATOR.

Into a pint of wood alcohol put 5 cents' worth of corrosive sublimate. It will be ready for use in ten minutes. Put the mixture into a sewing machine oil can and squirt it into all the crevices of the bedstead and around the loose boards in the room. Do this every day or so, and in two weeks you will not be able to find one of the miscreants—bedbugs—great or small.

Be careful not to let it run down upon the varnished sides of the furniture, as it might streak it. It is hard on the varnish. The corrosive sublimate is in granules, like oxalic acid. Insist upon having this remedy and don't be persuaded into buying "something just as good."

Farmers Union Welcome!

**We are Jobbers
in Groceries
and Crockery**



**We Solicit Mail Orders
and Give Them Our Most
Courteous and Prompt
Attention**

Come in when you are in town.

We have been selling the progressive and wideawake farmers of Jefferson and adjoining counties ever since we opened up our store. Ask any of the farmers about it and they will tell you of our prices and of courteous treatment received at our hands; they are our best references.

We can sell you

Tobacco, Groceries and Crockery

and other necessities, cheaper than some other merchants you deal with can, but if you will only take the trouble to come around and let us show you, we will convince you it is the truth and not hot air.

Our store is comfortably located on the ground floor of the Jefferson Hotel building at the corner of Second Avenue and Twenty-Fourth.

We buy and sell more produce than any other merchant in the city. Come to see us before going elsewhere.

V. W. Wood & Co.

Grocers

2400 Second Ave.

Ladies,

✿ Ask Your Grocer for It

Ambrosia Flour

is the only flour that bears the union label.

It is made of the soft Winter wheat and makes delightfully white bread and cake.

Milled by
The Goodlander Milling Co.
Fort Scott, Kans.

J. G. HANDCOCK
Manager Birmingham Agency
1623 First Avenue
Birmingham, Ala

How to Can and Preserve Fruit

CANNED STRAWBERRIES.

To every pound of hulled strawberries allow a quarter of a pound of granulated sugar and let the sugar and berries stand together in an earthen vessel for an hour. Put into a preserving vessel with a pinch of alum and let them simmer quietly for fifteen minutes. Dip out the superfluous juice, turn the fruit into cans, filling them to overflowing and seal at once.

CANNED RASPBERRIES.

Allow a gill of water and a half pound of sugar to every quart of raspberries, and, after having covered the berries with the sugar, let them stand for an hour. Put them over the fire, heat slowly and bring to a hard boil. Turn into cans and seal at once.

CANNED BLACKBERRIES.

To every quart of fruit allow a heaping tablespoonful of granulated sugar. Put the berries over the fire alone and let them come to the boil very slowly. If there is too much juice, dip out some before putting in the sugar. The berries and sugar should cook together for fifteen minutes and then be canned immediately.

CANNED GOOSEBERRIES.

Allow a pound of sugar to every pound of fruit and stew both together until the berries are clear and the syrup thick. Leave the saucepan uncovered while the fruit is cooking, and be careful that it does not cook long enough or hard enough to break the berries. Seal while boiling hot.

CANNED CHERRIES.

Wash and stem good tart cherries and to every pound of them allow half a pound of granulated sugar. Put with the sugar enough water to dissolve it and boil to a thin syrup, skimming off the scum as it rises. After skimming the syrup turn the cherries into it and boil for five minutes. Take out the cherries with a spoon, pack them into pint jars, fill with the boiling syrup and screw on the lids of the jars, making them air tight.

P. H. LINNEHAN

Jeweler and Optician

ALL GOODS GUARANTEED
AS REPRESENTED

312 N. Nineteenth St., Birmingham, Ala.

SHAW & SON

The Undertakers

BOTH PHONES 9

312 N. Twentieth St., Birmingham, Ala.

—COMPLIMENTS OF—

LABOR ADVOCATE

BIRMINGHAM'S LEADING TRADES JOURNAL.
PUBLISHED AND CONTROLLED BY THE BIR-
MINGHAM TRADES COUNCIL :: DIRECTORS:
JAS. B. DRAKE . L. E. DULION . E. T. MYRICK

J. H. F. MOSLEY, MANAGER

Headquarters, 445 Hood Bldg., Birmingham

PRESERVED STRAWBERRIES.

Pick over the berries, selecting those of uniform size and good shape and put them to one side. Mash the others, let them drip through a flannel jelly bag and measure the strained juice. To each pint of this allow a pound of sugar and put both over the fire in a preserving kettle. Boil twenty minutes, or until the juice begins to show sign of jellying. Meanwhile, weigh the perfect berries you have put aside and allow an equal weight of granulated sugar. Put first the sugar and then the berries into the syrup over the fire and let them cook until the berries are done through, but not enough to begin to shrivel. Put into small glass jars while hot and seal at once.

WATERMELON RIND PRESERVES.

Pare the green and soft white part off the rind. Cut into narrow strips; soak over night in moderately strong salt and water, in which a very little alum has been dissolved. Then soak in fresh water till perfectly fresh. Steam until a straw will run through. Take an equal weight of crushed sugar, lay the pieces on a dish and sprinkle very thoroughly over them. In a few hours turn off the syrup and boil and skim it; put the watermelon in with the juice and rinds of two lemons previously boiled into very little water. Boil till clear; take out and boil the syrup till thick.

PRESERVED CHERRIES.

Wash, stem and stone tart cherries. Save all the juice that flows from them and allow a pound of sugar to every pound of fruit. Put the sugar in the preserving kettle with the juice saved from the cherries and let the sugar become entirely dissolved. Add the cherries, cook until the syrup is very thick and then seal.

STRAWBERRY PRESERVES.

To one pound of strawberries take one pound of sugar, weigh strawberries then wash and put sugar over them, let stand over night; boil one quart after another for 30 minutes then put up in jars.—Mrs. G. Bynum.

RED RASPBERRY JAM.

Make as in the preceding recipe, but allow only three-quarters of a pound of sugar to a pint of the juice.



*Ten HIGHEST Awards and Gold Medals
at American and European Expositions*



ALWAYS THE LEADER